

SAVOURY MOROCCAN-STYLE BANKETSTAAF (TRADITIONAL DUTCH PASTRY)



INGREDIENTS

10 

- 625 g beef mince
- 250 g breadcrumbs
- 50 g Bresc Kalamata olive tapenade
- 25 g Bresc Ras el hanout
- 13 g Bresc Roasted garlic puree
- 5 eggs
- 3 egg yolks
- 3 sheet puff pastry, large
- flour for dusting
- salt and pepper

USED BRESC PRODUCTS



Bresc Black Kalamata olives tapenade 1000g



Bresc Ras el hanout spice mix 450g



Bresc Roasted garlic puree 325g

PREPARATION METHOD

Place the sheet of puff pastry on the work surface and leave to defrost. Mix the mince with the garlic, olive tapenade, ras el hanout, eggs and breadcrumbs. Season with salt and pepper. Spoon the mince into a piping bag and pipe the mince into a long sausage shape, about 3 to 4 cm wide. Wrap the mince in the pastry and fold it down well, making sure that the seam is underneath. Beat the eggs lightly and brush the pastry with the egg yolk. Bake the pastry in the oven for 45 minutes at 175°C until the meat is cooked and the pastry is golden-brown. Allow the pastry to cool and cut into small pieces.