

Goat cheese trapped in its puff pastry, tomato sauce and onions, roasted hazelnuts

Recette pour 4 personnes

Description

Another classic french preparation that unites pastry and cooking. Crispy, rich and full of flavor.

Ingrédients

Goat cheese puff pastry

- 1 Unit(s) Sheet of puff pastry
- 25 Gr Wheat flour
- 25 Gr Butter
- 250 Ml Milk
- 2 Pinch(es) Nutmeg
- 0.50 Cup(s) Swiss cheese
- 75 Gr Bacon
- 2 Tbsp Hazelnuts

- Salt and pepper

Tomato sauce

- 1 Unit(s) Can of crushed plum tomatoes (28 oz)
- 1 Unit(s) Red onion
- 2 Unit(s) Red pepper
- 1 Tbsp Olive oil
- 3 Clove(s) Chopped garlic
- 1 Tbsp Sugar
- 1.50 Tbsp Red wine vinegar
- 1 Bunch(es) Basil leaves

- Salt and pepper

Préparations

Temps de préparation **45 mins**

Préchauffez votre Four à 400 F°

Preparation

Peel and mince the red onion. Core the peppers and cut them into medium cubes. Finely slice the basil leaves.

Cut the bacon into lardons, and in a hot skillet cook them until browned. Set aside on a paper towel.

Roast the hazelnuts for 5 minutes in the oven on a baking sheet. Remove from the oven and then break them into large chunks.

Goat cheese puff pastry

Béchamel

In a sauce pot on medium heat, melt the butter. Add the flour and with a whisk mix until youve cooked for 1 or 2 minutes and the mixture is bubbling. Make sure not to color the roux.

Add the cold milk and bring to a boil while whisking. It will thicken. Add the nutmeg, salt, pepper and cheese. It is now a mornay sauce. Let cool in the fridge with plastic wrap in contact with the sauce.

Puff pastry

1 Cut the puff pastry into circles and transfer to a baking sheet lined with parchment paper. With the help of a brush, wet the contours of the puff pastry. Place a nice spoonful of mornay in the center and top with the bacon lardons and hazelnuts.

2 Place your thumb and index of your left hand on the left side of the pastry. Place your right index on the right side of the pastry. Lift the edges of the pastry so that your finger tips touch and exert a small amount of pressure to stick the sides together. Wet the smaller circles of puff pastry and place them on top of the pastry.

3 You just need to form the dough into a 3 pronged star. Brush with egg wash and bake in the oven for 15-20 minutes.

Tomato sauce

In a hot sauce pot with a drizzle of oil, sweat the red onions, lower the heat and add the red pepper. After one minute of cooking, add the sugar and garlic. Add the red wine vinegar and cook until almost completely reduced. Add the canned tomatoes.

Cook for 10-15 minutes and then season to taste with salt and pepper. Remove from the heat and add the basil.

Green salad

In a salad bowl combine the mesclun salad, olive oil, balsamic vinegar, salt, pepper and lemon zest.

Plating

On a flat plate, place the salad to one side and place the puff pastry on top. On the opposite side, make a nice design with the tomato sauce.

Garnish with fresh basil.

Bon appétit!