

Goat cheese, caramelized onions and spinach puff pastry, thyme honey |

Recipe for 12 servings



Description

Golden puff pastry filled with a tasty goat cheese mixture.

Note

Don't hesitate to replace fresh goat's cheese with cream cheese.

Ingredients

Puff pastries stuffing

- 120 Gr Fresh goat cheese
- 80 Gr Parmesan
- 200 Gr Onion
- 3 Clove(s) Garlic
- 3 Sprig(s) Thyme
- 150 Gr Spinaches

Puff pastries

- 1 Leaf(ves) Puff pastry
- 1 Unit(s) Egg

Thyme honey

- 50 Ml Honey
- 2 Sprig(s) Thyme

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **400 F°**
- Resting time **30 mins**

Set up

Finely chop the onion and spinach leaves.

Chop the garlic cloves.

Cut puff pastry into 12 squares.

Mix in the whole egg for gilding.

Pick thyme.

Heat the honey and thyme in the microwave for 30 seconds and leave to cool.

Stuffing for puff pastries

Caramelize the onion with the garlic, thyme and a drizzle of olive oil.

Add the spinach in the last minute of cooking.

Remove from the heat, add the remaining ingredients and season with salt and pepper.

Chill for at least 15 minutes before using to make the turnovers.

Divide the filling into 12 portions of about 30 grams each.

Puff pastry assembly and baking

Arrange the filling in the center of the puff pastry squares and close by folding the corners towards the center.

Brush the top of the puff pastry with the gilding before placing in the oven for 17-18 minutes.

Leave to cool for 5 minutes before serving, and drizzle with thyme honey.

Bon appétit!