

R e c i p e

SAMOSAS



SAMOSAS

w i t h g o a t c h e e s e , r o c k e t ,
a n d s u n - d r i e d t o m a t o e s

Recipe: **TEFAL ACTIFRY GENIUS**

INGREDIENTS

3- layer puff pastry
90 g goat cheese
6 sun-dried tomatoes
A handful of rocket



ISSUE

sisterMAG46



TIME

19 Minutes



SERVING

6 People

STEP 1

Cut the puff pastry sheets into 6 strips. Put a piece of goat cheese and a sun-dried tomato on each strip, cover it with rocket, and fold it into a samosa, gradually pushing the rocket into the dough pocket. Repeat this step.

STEP 2

Make sure that the ends of the strip of pastry overlap well so that the samosas do not open during cooking.

STEP 3

Place the samosas in the ActiFry and close the lid.

STEP 4

Follow the cooking time indicated. Mode 4 – Pastry, duration: 19 minutes