

# Puff Pastry Camembert sticks with spices

✓ EASY | ⌚ 5 MIN PREPARATION TIME

| ⌚ 25 MIN DE CUISSON



## INGREDIENTS FOR 24 STICKS

- 1 Camembert
- 1 bunch of parsley
- 50 g of butter
- 250 g of puff pastry
- Mixed spice and ground pepper

## PREPARATION

1. In a robot mixer chop up the Camembert with the spices, parsley, butter and pepper, to form a ball.
2. Roll out the puff pastry to a thickness of 2mm.
3. Spread the cheese mix over the pastry then roll it up tight. Leave to harden in the freezer for one hour. Cut the roll into slices 1cm thick and skewer the slices on kebab sticks.
4. Place the sticks on a baking tray and cook (180°C/th.6) for 25mn.
5. Serve the sticks for an appetizer or a buffet.

