

## Small Filled Puff Pastries



**Starter**

Kind of recipe



**50 Minutes**

Preparation

15-20 Minutes



**easy**

Severity



### Ingredients for 12 people

3 packages puff pastry  
1 package wooden toothpicks

#### Filling 1

250 g ground Beef  
1 small onion  
3 Tsp mushrooms  
1 Tsp tomato paste  
salt  
pepper (or cayenne pepper)  
paprika powder  
2 Tsp Styrian Pumpkin Seed Oil P.G.I.  
fresh herbs (majoram, thyme, parsely, etc.)

#### Filling 2 (vegetarian)

100 g sheep's milk cheese  
10 dried tomatoes  
5 Tsp blanched leaf spinach  
1 clove of garlic  
pepper  
salt  
2 Tsp Styrian Pumpkin Seed Oil P.G.I.  
fresh herbs (e.g. chive, parsely, basil, etc.)

### Preparation

Roll out the puff pastry and cut into even squares. Spread the prepared fillings on the squares, fold the ends to the middle (secure it with a toothpick) and bake at 180°C until golden brown.

Filling 1: Fry the ground meat with the diced onion and sliced mushrooms for a short time. Season with the tomato paste, salt, pepper and paprika powder. Finally season with the Styrian Pumpkin Seed Oil P.G.I.

Filling 2: Chop the blanched spinach and dried tomatoes, add finely diced garlic and drizzle with Styrian Pumpkin Seed Oil. P.G.I. spread on the squares and top with diced sheep's milk cheese.

Tip: You can eat these pastries either as cold snack or warm as an appetizer with fresh salad and a yoghurt herb sauce. They are also suitable as party finger food and for a buffet.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch**