

Easy and knockout base for dessert or appetizer

Preparation time: 10min.

Cooking time: 15 min.

Serves: 6 people (per tray)



Ingredients

1 kg (or 1 pcs) of puff pastry
(can b used with the left over from the meat-pie recipe)

1 disposable tray for muffins



Method

Take the puff pastry as it defrosted and base it on each hole of the tray.

Keep it on one piece and don't strike it.

Pierce with fork around. (to not give it swell)



Method

Heat the oven to 180c/356f and bake it 20 min. or till you can see the baked color on the pastry

Take it out from the oven and wait till it will be cold. Then, cut the holes on straight line on the figure's tray and take it out each by each.

The margins will be the stabilizers so don't cut them.



Ready to use...

Going good as a appetizer - chicken liver on the grill and fried with onion and garlic and sweet chilly souse

Going good as a dessert with compote

