



Puff matches

- 1 roller of puff pastry
 - 1 yellow of egg
 - 1 tablespoon of seeds of sesame or poppy
 - 0,5 cup of worn cheese.
- Preheat your oven in 350 ° F.
 - Unwind the pastry in front of you, and cut it in small rectangles. Arrange these rectangles on a hot plate covered with greaseproof paper.
 - Beat the yellow of egg with some drops, then apply on the rectangles of pastry with the egg by means of a paintbrush.
 - Strew the rectangles of seeds or cheese, then put in the oven for 12 minutes, until matches are inflated well and gilded well.

■ *A big classical of cocktail. Naturally, it is faster to open a package, but if you make them yourself, you will rediscover these small biscuits.*

