



Goat's cheese and natural yoghurt mille-feuille with Gallo D.O. Madeira Wine Vinegar



Categoria
Vinegars



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



100ml of Gallo D.O.
Madeira Wine Vinegar

- 200g of puff pastry
- 120g of natural yoghurt
- 200g of goat's cheese
- 125g of mixed leaves
- Salt and pepper to taste
- Paprika to taste

Modo de preparação

1

Stretch out the puff pastry and cut into triangles, stabbing them with a fork.

2

Bake for 20 minutes at 180°C and set aside.

3

Mix the goat's cheese with the yoghurt until you get a creamy texture, season with salt, pepper and the Gallo D.O. Madeira Wine Vinegar.

4

Assemble the mille-feuille by placing the seasoned mixed leaves at the bottom of the plate, a piece of the cream, the crunchy puff pastry until you have no more pastry left.

5

Sprinkle with paprika.

Produtos utilizados



Gallo D.O. Madeira Wine

Vinegar
Selected Origin Vinegar



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