



▶ Online cooking videos: [www.minipic.ch/recipes](http://www.minipic.ch/recipes)

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## baked canapés

↪ *A talking point at the party:  
baked minipic canapés*

### Ingredients

- 1 portion puff pastry dough, about 320 g, rolled out into a rectangular shape
- 1 egg, whisked with 2 tbsp. milk
- 2 tbsp. grated cheese
- ½ bunch of herbs, finely chopped
- 2 tbsp. sesame seeds or ground hazelnuts
- 8–10 minipics

### Preparation

Place dough on a baking tray lined with baking paper.  
Preheat oven to 220 °C.

Brush egg over entire dough surface.

Sprinkle cheese, herbs and sesame seeds or hazelnuts over half the dough surface.

Lay out minipics across the herb surface in parallel lines.  
Cover with empty half of dough and press edges firmly.  
Cut between the minipics with a pastry wheel.

Bake straight away in the middle of the oven for 15-20 minutes.  
Remove and leave to cool on a wire rack.

To serve: Separate the pastry sticks and cut into bite-sized pieces.  
Serve with cocktail sticks.