

Gressins Feuilletés



Serves 4 **Prep 10 mins**

Cooking 10 mins

Easy

Ingredients

230g puff pastry
20g grated gruyere
1 tsp white sesame seeds
1 tsp nigella seeds
salt

1. Preheat the oven to 210C/ Fan 190C/gas 7. Cut the puff pastry in small rectangles of 6 cm length by 1 cm width.
2. Sprinkle the grated gruyere over them, the white sesame seeds and then the black nigella seeds
3. Put them on a baking tray covered with baking paper and bake for 10 - 15 mins, until they are slightly browned.