



EASTER TARTALETTES IN THREE VARIATIONS

INGREDIENTS:

packaging shortcrust pastry

Stuffing 1:

1/2 packaging Sokolow Sarmacka ham
5 dried figs
packet cream cheese
salt and pepper

Stuffing 2:

1 packaging Z Gruntu Dobre nigella hummus

Stuffing 3:

1 packaging Naturrino baked pâté
3 tablespoons mayonnaise
half a bunch parsley

PREPARATION:

Stuffing 1: Mix the finely chopped figs, Sarmacka ham and cheese. Season with salt and pepper.

Stuffing 3: Mix pâté, mayonnaise and finely chopped parsley.

Line a tartlet tin with crisp pastry and bake for approx. 15-20 minutes at 180°C.

Put each filling into a pastry sleeve and fill the baked bases.

Decorate the finished tartlettes as desired.