



FILO PASTRY WITH SALAMI AND CHEESE

INGREDIENTS:

- 1 packaging Sokolów Salami Chips
- 1 packaging ready filo pastry
- 50 g melted butter
- 100 g grates mozzarella cheese
- 1 red onion
- ½ yellow pepper
- 100 g camembert cheese
- 50 g blue cheese

PREPARATION:

1. Peel and slice the onions. Cut the pepper into strips. Grease an ovenproof dish with melted butter and line with 2 sheets of filo pastry. Then brush them with melted butter and top with half of the grated mozzarella cheese, red onions, yellow pepper, camembert cheese, blue cheese, and salami chips.
2. Do the same with the remaining 2 sheets of filo pastry. Brush the corners of the dough with melted butter and glue well. Place the whole in an oven preheated to 170 and bake for 10-15 minutes (until golden brown).