Brebirousse d’Argental pasty with Grisons beef



Informations

People : **4**
Preparation : **30 min.**
Cooking time : **20 min.**

Ingredients

- 150 g Brebirousse d’Argental
- 170 g sausage meat
- 50 g Grisons beef
- 1 sheet of puff pastry
- 1 egg
- Table salt
- Freshly ground pepper
- 1 pastry cutter

Preparation steps

Difficulty level: Average ??????

1. Preheat the oven to 180°C.
2. Meanwhile, cut the Grisons beef into little cubes and mix together with the sausage meat in a bowl. Add the diced cheese and season to taste with fine salt and freshly ground pepper.
3. Roll out the puff pastry on the work surface and use a pastry cutter to cut out circles of around 15 cm in diameter.
4. Place a spoonful of filling in the centre of each circle. Fold the circles in half and seal shut by pinching the edges together with your fingers.
5. Break the egg into a bowl and whisk together. Use a pastry brush to brush the egg over the pasties before baking them for about 20 minutes.
6. When golden, take the pasties out of the oven and serve hot with a green salad.