

## Vol-au-vent (Appetizers)



### Preparation

Roll up small pieces of frankfurter with strips of puff pastry one by one. For the salmon vol-au-vents, cut out portions with a star-shaped pastry cutter and use them to encase pieces of salmon. Seal the points of the star by pressing firmly so as to create a container for the salmon. Use pieces of smoked salmon as the filling. Boil the swiss chard and chop it up well, then squeeze out any remaining water. Add the ricotta to the chopped chard. Grate the parmesan and add to mixture, along with some nutmeg, finally adding salt and pepper. Cut not-too-large circular portions of puff pastry with a pastry cutter and place half a teaspoon of the chard filling in the middle of the puff pastry circle. Fold over to make a half-moon shape and prick them with the tip of a knife. Then place in a fan oven for 20 minutes at 180°C.

### Tips

Our recipe for vol-au-vents is ideal for creating a nibble to have with drinks before the main meal begins.

### Trivia

The name 'vol-au-vent' is clearly of French origin, and literally means 'windblown' in reference to their lightness.

### Information

**Preparation** 30 minutes

**Total Time** 20 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

la terra di Puglia



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### Ingredients

**Puff pastry** 500 grams

**Wurstel** 150 grams (Small)

**Salmon** 100 grams (Smoked)

**Chard** 60 grams

**Ricotta cheese** 30 grams

**Parmesan**

**Nutmeg**

**Salt**

**Pepper**