

Savoury pie with anchovies and black olives

As an appetizer or as an accompaniment to an aperitif, savoury pies lend themselves to any occasion in particular if you love strong and balanced tastes like those created by the union of anchovies, black olives and goat cheese.



30'



4 people

Ingredients

1 Puff pastry sheet
17,63 oz Goat cheese
0,70 oz Fresh thyme
1,76 oz Pitted black olives
1,76 oz Anchovies
T.t. EVO oil
T.t. Salt
T.t. Black pepper
1 Egg Yolk

Procedure

We start spreading the puff pastry at will, on a cake pan or creating small single portions.
Once spread, place the slices of cheese on it, leaving a margin for the edge.
Then lay the olives and anchovies and garnish with fresh thyme. Before putting in the oven season with a little oil, salt and pepper and brush the edges with the egg yolk.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	374°F	22'	/	0%	V3	ON

Chef's tips

Prick the puff pastry before seasoning it so it will not swell during cooking.
It is better to prefer a hard or semi-hard goat cheese rather than a ricotta, which could release too much whey during cooking.