

Goat's cheese and natural yoghurt mille-feuille with Gallo D.O. Madeira Wine Vinegar

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Vinegars	Médio	Fácil	Select	Select	4 pessoas

Ingredientes

- 100ml of Gallo D.O. Madeira Wine Vinegar
- 200g of puff pastry
- 120g of natural yoghurt
- 200g of goat's cheese
- 125g of mixed leaves
- Salt and pepper to taste
- Paprika to taste

Modo de preparação

1. Stretch out the puff pastry and cut into triangles, stabbing them with a fork.
2. Bake for 20 minutes at 180ºc and set aside.
3. Mix the goat's cheese with the yoghurt until you get a creamy texture, season with salt, pepper and the Gallo D.O. Madeira Wine Vinegar.
4. Assemble the mille-feuille by placing the seasoned mixed leaves at the bottom of the plate, a piece of the cream, the crunchy puff pastry until you have no more pastry left.
5. Sprinkle with paprika.

Produtos utilizados



Gallo D.O. Madeira Wine

Vinegar

Selected Origin Vinegar

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