



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



**Categoria**  
Vinegars



**Tempo de preparação**  
Médio



**Dificuldade**  
Fácil



**Custo**  
Select



**Com quem?**  
Select



**Nº de pessoas**  
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 180°C 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



Mais receitas em

[www.galloportugal.com](http://www.galloportugal.com)

© 2024 Todos os direitos reservados à Gallo Worldwide