



Elvea, festa all'italiana

Chicken vol-au-vent



Ingredients for 4 Persons

4	puff pastry pastries
690 g	ELVEA Passata Rustica
200 g	brie cheese
400 g	cooked chicken filet
	pepper
	salt

Preparation

- Put the vol-au-vent cases into the oven preheated to 180 °C.
- Meanwhile, cut the cheese and the chicken into pieces. Save 4 pieces of cheese for decoration.
- Mix the rest with the Passata and herb.
- Put the vol-au-vent cases on an oven-safe plate and fill them with the preparation.
- Decorate with the pieces of brie you had saved.
- Cook in the oven until the cheese has melted.

