

Schinke Gipfeli

By Priska Studer



Ingredients

Puff pastry (sheets)

200 g cream cheese

150 g ham finely chopped

1 bunch parsley, finely chopped
salt, pepper, garlic powder

1 egg yolk mixed with little milk

mix all the ingredients well

Preparation

- cut puff pastry into 12 x 12cm squares
- put the filling on top and roll up diagonally starting from a corner
- seal edge and sides

Baking

- bake for 15min 220°C or until golden brown

Be adventurous, let your imagination loose and create a variety of Gipfeli by using different fillings. For your cocktail party you can also make smaller, finger food size Gipfeli.

Other fillings:

Spinach: 120 g cream cheese
120 g frozen spinach
2 teaspoon breadcrumbs
salt, pepper

Cervelat 200 g Cervelats
80 g gherkin
1 tablespoon cream cheese
1 tablespoon mustard
pepper, salt

Salmon 200 g cream cheese
100 g smoked salmon
Anet (Dill) finely chopped
salt, pepper

...more over the page

Süsse Gipfeli

Make a variety of sweet Gipfeli for a tea party by using one of the fillings below or make up your own favorite filling limited only by your imagination.

Fillings:

Apple 160 g grated apple
 6 tablespoons ground almonds
 2 tablespoons currants
 2 teaspoon sugar
 cinnamon
 lemon juice

Almond 150 g ground almonds
 2 tablespoons sugar
 2 tablespoons apricot jam

Chocolate 100 g chocolate cut in small pieces
 2 tablespoons of ground nuts
 2 tablespoons of cream
 2 tablespoons of sugar