



## Crazy Recipes

# Two Bite Puff Pastry

WITH AVIKO PREMIUM  
SUPER CRUNCH 10MM

*makes 10*

## ingredients

200 g	Aviko Premium Super Crunch 10 mm	10	Cherry tomatoes, halved
10 sheets	Puff pastry	3 tbsp	Capers, drained
10	Asparagus spears	5 tbsp	Tomato-olive tapenade

## preparation

Preheat the oven to 180°C. Put the individual sheets of puff pastry onto a chopping board. Follow the instructions on the packaging to prepare the chips. Use a fork or knife to poke some holes in the puff pastry to prevent it from rising too much during baking. Spread on the tapenade and top with chips, asparagus spears and cherry tomatoes. Fold over to form a triangle and put the snacks on a baking tray. Bake the snacks in the oven for approximately 14 minutes until golden brown and cooked. Deep-fry the drained capers at approximately 150°C until they are crunchy and sprinkle them with a pinch of salt. Garnish the tapas with the crunchy capers and serve.

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