



# Pumpkin-cheese puff pastry slice

amount	ingredients
1 pieces	Puff pastry
100 gr	Ricotta cheese
30+20 gr	Blue cheese
20 g	Goat cheese
1 piece	Egg yolk
¼ piece	Hokkaido-pumpkin
1 piece	pear
1 piece	onion
1 piece	garlic
	Salt and pepper
	Various fresh herbs Oregano, thyme, rosemary

## Preparation:

1. Den Backofen auf 200°C Ober-/Unterhitze vorheizen.
2. Roll out the puff pastry on a baking sheet designed with baking paper and cut the equal parts / rectangles in approx. 10-15.
3. Place the ricotta in a bowl, mix well with egg yolks, 30g blue cheese, spices and herbs. Be careful not to smell it.  
Garlic peel and submerge.
4. Wash the pumpkin with a spoon to remove the inside together with the seeds and cut into columns. Wash, cut, and slice the pear.  
Peel onion and cut into rings.
5. About a tablespoon of the ricotta mixture spread over the puff pastry rectangles and cover with pumpkin clefts, pear slices and onion rings.  
Who wants can now still Blauschimmel cheese or Feta cheese on the cuts crumble.
6. Finished - now just bake in the oven about 20-25 minutes of golden brown.  
Serve still hot and enjoy.

***With this simple food, you are fast on a tasty snack, which is easy to prepare.***

***If you liked my pumpkin slices, I'm already looking forward to a feedback!!***

***Greetings your Lucina***



## Lucina's tips:



Who wants to spice up this meal, can use goat cheese or bluecheese on top of this food !



*I wish good success and*

*good appetite !!*

*Your Lucina Cucina*