RADICCHIO & BRIE CHEESE ROLLS WITH POPPY SEEDS

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 *patê brisée* crust (*enough for one tart);
- 1 big *radicchio* flour;
- *brie* cheese;
- 1 or 2 tablespoons of poppy seeds;
- 1 tablespoom of olive oil;
- salt and pepper.

Instructions

Cut the *patê brisée* crust into 16 pieces (like a *pizza*).

Wash and clean the *radicchio* leaves, cutting their base off. Then dry and season them with olive oil, salt and pepper.

Cut the *brie* cheese into thin slices (about 0,5cm).

Put 2 or 3 leaves of *radicchio* and 1 slice of *brie* cheese on every slice of *patê brisée* crust (on the large base) and then roll up lengthwise.

Place them in a greased baking pan, sprinkle the poppy seeds and bake them for about 25 min at 180 degrees or until they are golden brown.