Carrot puff pastry cones

NIBBLEDISH CONTRIBUTOR

Ingredients

- package of puff pastry 250 grams
- egg, whisked
- black sesame, for garnish

Stuffing:

- 2 carrots, peeled and finely grated
- 150 grams of feta cheese
- 1/2 of grapefruit, juice only
- pinch of grated grapefruit zest
- 2 teaspoons of sugar
- 1 teaspoon of grated ginger
- 1/2 teaspoon of cumin
- 1/2 teaspoon of paprika
- pinch of cayenne pepper
- pinch of saffron
- 2 tablespoons of olive oil

Instructions

1. heat frying pan add sugar and 2 tablespoons of grapefruit juice, wait till it caramelize, add cumin, paprika, ginger, cayenne, saffron, grapefruit zest and remaining grapefruit juice, mix well heat 1 minute, add grated carrot.
2. Mash feta with fork and add it to carrot, mix well, season with ground pepper and olive oil.

3. Roll out puff pastry, divide into pieces, place 1 tablespoon of filling on each and fold it into triangle.
4. It yields about 20 pcs.
5. Place triangles on baking tray lined with baking paper. Smear with egg and sprinkle with black sesame.
6. Bake in preheated oven in 200 C degrees for about 10-12 minutes till golden brown.