

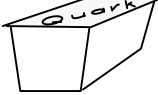






Blätterteigtaschen mit Käsefüllung

Zutaten:

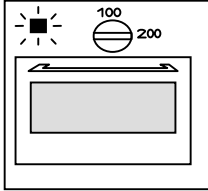
1 Paket 	je 40g Brie und Schafskäse 	80 g Magerquark 	10 g Butter oder Margarine 	1 Ei 	1 TL geh. Petersilie 
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Arbeitsschritte:

1

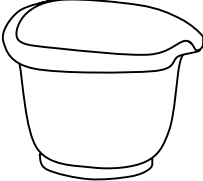

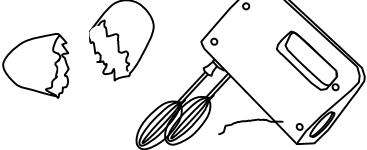


Blätterteig antauen lassen

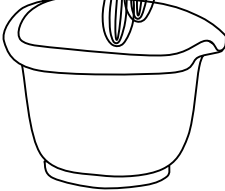
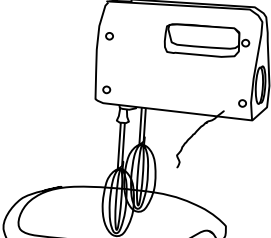



auf 200 °C vorheizen

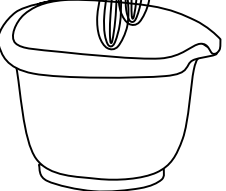
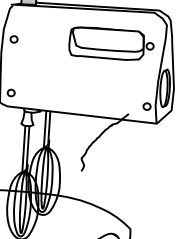

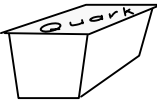
2



3

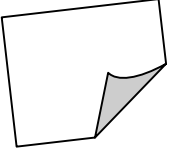
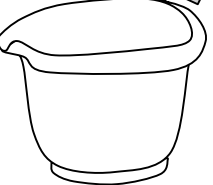


4



5

aus dem Blätterteig Taschen formen, mit Käsemischung füllen



6

10 - 15 Minuten backen

