

QUENELLE BUN CHEESE PUFFS



French quenelles buns



Serves

10



INGREDIENTS

- 12 Saint Jean quenelle buns
- Grated Emmental cheese

DIRECTIONS

PREPARATION

- Refrigerate the quenelle buns for 6 hours so they can be sliced with a knife. Alternatively, poach the quenelles in simmering water for 5 minutes.
- Cut the frozen quenelle buns into thick slices and arrange on a baking sheet.
- Sprinkle with grated Emmental cheese and bake for approx. 25 minutes at 410°F.

TIPS

They will puff up !