



Ingredients

- 8 sheets of filo pastry (Spring roll pastry sheets)
- 100g mixed mushrooms
- 1 onion
- 250g fresh spinach
- 100g Gruyère AOP, cubed
- 50g cooked chestnuts
- salt and pepper



Preparation

Finely chop the onions and soften them in a little butter.
Add the mushrooms.
Cook for about 3 minutes.
Add the spinach and the chestnuts, cut into small cubes.
Once the spinach is cooked, leave the mixture to cool.
Add the cubes of Gruyère AOP.

Heap the filling onto the filo sheets and roll into small cylinders for frying.
Fry the rolls in hot oil until golden.

Serve the crispy rolls on a bed of salad or alongside a vegetable soup.