


Serves 4


Main course


60 min


25 min

Ingredients

- 500g pork mince
- 2 leeks
- 8 feuilles de brique (or filo pastry or spring roll sheets)
- 200g Gruyère AOP, grated



Preparation

Preheat the oven to 200°C.

Julienne the leeks.

In a frying pan, sauté the minced pork and set aside.

Sauté the leeks.

Combine the pork, leeks and grated Gruyère AOP.

Create small parcels using the feuilles de brique. Close them using a toothpick.

Bake the parcels 200C° for 15 minutes.

Enjoy!

Tip: These are delicious served with risotto or a salad.