

Mini croissants with smoked salmon and tartar with the thermomix

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For the thermomix puff pastry :

150g of flour

150g of butter

75g of water

1 pinch of salt For the filling :

200g of tartar sauce

4 slices of smoked salmon

1 egg yolk

For the puff pastry :

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Make the [Thermomix puff pastry recipe](#).

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Preheat the oven to 180°C.

For the filling :

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Cut the pastry into 16 pieces.

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Place a dollop of tartar sauce and a bit of smoked salmon on each piece.

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Roll the pastry from the edge to the middle to form a croissant shape.

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Brush each croissant with egg yolk.

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Bake for 20 minutes at 180°C.