

# Tuna brick eggs potatoes gruyere with the thermomix

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20 min	20 min 10 min	20 min 10 min 30 min	20 min 10 min 30 min 3/10
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40g of gruyere  
5 sheets of phyllo dough  
4 eggs  
2 potatoes  
1 can of tuna  
Salt and pepper  
Parsley

<span itemprop="recipeIngredient">40g of gruyere<br/></span><span itemprop="recipeIngredient">5 sheets of phyllo dough<br/></span><span itemprop="recipeIngredient">4 eggs<br/></span><span itemprop="recipeIngredient">2 potatoes<br/></span><span itemprop="recipeIngredient">1 can of tuna<br/></span><span itemprop="recipeIngredient">Salt and pepper<br/></span><span itemprop="recipeIngredient">Parsley<br/></span>

For the filling :

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Peel the potatoes, cut them into cubes, and place them in the Thermomix basket.

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Add water to the Thermomix bowl, insert the basket.

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Place the eggs in the basket, close the lid, and cook for 15 minutes at 100°C on speed 2.

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When it beeps, remove the water from the bowl.

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Add the tuna to the Thermomix bowl and blend for 15 seconds on speed 4.

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Remove the eggshells, place the eggs in the Thermomix bowl, add the potatoes, parsley, salt, pepper, and set to 15 seconds on reverse function at speed 4.

To make the bricks :

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Cut the phyllo dough sheets in half.

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Fold the sheet in half (the rounded edge on the right side).

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Place the filling in the bottom left corner, sprinkle with gruyere.

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Take the part with the filling and fold it to form a triangle.

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Lift the triangle again and fold it to the left.

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Fold the triangle to the left once more.

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Take the formed point and tuck it under the fold of the brick.

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See the folding of the brick in our explanatory video on YouTube.

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Put oil in a pan and cook over medium heat.

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Place the bricks in the pan and let them brown on each side.

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Drain your bricks on paper towels like Sopalin.

Enjoy hot and indulge in these delicious and easy Thermomix bricks. Yum ;)