

# Mini croissants with smoked salmon and tartar with the thermomix

## Mini croissants with smoked salmon and tartar with the thermomix

5 min	5 min 20 min	5 min 20 min 25 min	5 min 20 min 25 min 1/10
5 min 20 min 25 min 1/10 7	5 min 20 min 25 min 1/10 7 7	5 min 20 min 25 min 1/10 7 7 14	

---

### 5 min 20 min 25 min 1/10 7 7 14

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 :

Â»

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

Â»

Preheat the oven to 180°C.

For the filling :

Â»

Cut the pastry into 16 pieces.

Â»

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

Â»

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

Â»

Brush each croissant with egg yolk.

Â»

Bake for 20 minutes at 180°C.