



## *Mediterranean dumplings*



### *Ingredients*

- 1 package of puff pastry
- 150g [Sheep's milk cheese ripened in brine](#)
- 1 cup [Pomodori secchi](#)
- 1 cup [Pitted Kalamata olives](#)
- Sesame seeds
- [Chutney](#) of choice
- Mediterranean herbs, salt & pepper
- 1 egg (for spreading)

### *Preparation*

Finely chop the pomodori secchi and Kalamata olives. Dice the sheep's cheese and mix everything together in a bowl. Season with salt and pepper and add Mediterranean herbs of your choice to taste.

Then roll out the puff pastry and cut into squares (approx. 6x6cm). Cover half of the squares with the filling and top it with a second square. Then press the edges together with a ravioli press (or a fork) and seal. Whisk the egg and brush the dumplings with it. Sprinkle with sesame seeds and bake in the oven according to the instructions on the puff pastry.

Serve with chutney of your choice and enjoy!

**Preparation time:** approx. 30 minutes

**Level of difficulty:** easy

*Guten Appetit* 😊