

Pesto and parmesan grooved

Ingredients

For 30 canneled mini:

3 eggs

120 g of flour

5 g of baking soda (chemical yeast)

20 cl of milk

80 g of pesto

80 g of cheese: mixture of cheddar and parmesan

1 mozzarella

Preparation

1. Preheat the oven to 210 ° C.
2. Beat the eggs in an omelet, add the flour and yeast.
3. Add the pesto and milk, and mix well to remove lumps.
4. Stir in the cheese to the device.
5. Fill the chalélés molds with two-thirds.
6. Cut the mozzarella into small pieces, and place it in each imprint.
7. Bake for 18 minutes. Wait 10 minutes before unmolding (otherwise the fluted can tear themselves off)

The dough for these fluted can be done the day before, they will only be better after a night of rest in the fridge.