



JERNEJ KITCHEN

TUNA POCKETS WITH MOZZARELLA - COOKED IN A PAN

Simple and a great snack, appetizer.

SERVES 4 PEOPLE
PREPARATION: 30 MINUTES

POCKETS DOUGH

200 g all-purpose flour

pinch of salt

1 tsp baking powder

150 g greek yogurt

FILLING

160 g Tuna pâté Classic Delamaris (2 cans)

200 g mozzarella cheese

TOOLS AND EQUIPEMENT

bowl

skillet

Sponsored

MAKE THE DOUGH

In a bowl combine together all the pocket dough ingredients (all-purpose flour, salt, baking powder and greek yogurt). knead the dough with your hands until it is elastic. Divide your dough into 3 equal-sized balls (each weighting around 120g / 4.2 oz).

LEAVE TO REST

Leave the balls to relax for about 5 - 10 minutes. This way they will be easier to roll out.

SKILLET POCKETS

Lightly dust you working area and roll each ball into a circle (20cm / 8 inches). Each circe should be around 2mm thick. Spread the bottom half of the circle with Tuna pâté (leaving a 2 cm border). Add slices of mozzarella cheese. Using a brush, lightly tap the borders with a bit of water, then fold the top half of the dough over and press the edges with your fingers to seal.

SERVE

Place a skillet over high heat and cook in batches, for 5 minutes, turn over and cook for a further 5 minutes or until cooked through. Serve with cheese (brie, mozzarella..), seasonal fruits (like figs, apricots, grapes...), olives, nuts, dried cranberries. These tuna pockets are also a great lunch on the go (for office or a trip) Enjoy.