

Sfogliatine con gamberi e pancetta

(serves 4)

Ingredients:

- * 10 shrimp (peeled and deveined)
- * 100g pancetta (sweet)
- * 2 sheets puff pastry
- * 1 egg
- * 10g poppy seeds

Preparation:

1. Clean and slice the shrimp, keeping only the tails intact. Rinse them well and wrap each one with a thin slice of pancetta.
2. Using a puff pastry sheet, cut out triangle shapes. Place a shrimp on each triangle and wrap the pastry around it.
3. Beat the egg and brush the pastry with it. Sprinkle the poppy seeds over the pastry.
4. Follow the instructions for cooking time and temperature as indicated on the cooking program.
5. Bake until golden brown.
6. Serve hot as an appetizer.