

Cheese Puff Pastries

Very showy, very good & every easy!

20 pieces & ~15 minutes to prepare

Ingredients:

2 10-inch frozen puff pastry sheets, defrosted

1 egg, lightly beaten

5 teaspoons country-style Dijon mustard

1½ cups finely grated Gruyere or Jarlsberg cheese

1 teaspoon dried dill, crushed

1. Place 1 puff pastry sheet on a baking sheet and brush the top lightly with some of the egg. Let dry a few minutes. Spread with the mustard.
2. Sprinkle with the cheese and dill, leaving about ½ inch around the edge. Spread a little of the egg around the edges, making sure that the egg does not drip onto the baking sheet. Top with the second sheet of pastry. Press to seal the edges.
3. Brushy the top of the pastry with egg. Lightly score the edges all around with a knife; score the top of the pastry in several places; refrigerate.
4. When ready to bake, uncover and bake in a preheated 400° oven 30 minutes. Let the pastry cool on the baking sheet 10 minutes before transferring to a cutting board and cutting.

Note: This dish can be prepared up to 24 hours in advance and held in refrigeration, covered with a piece of foil. Goes directly from the refrigerator to the oven.