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A Trio of Puff Pastry Pinwheels

*These little wheels of pastry filled with local cheese, pesto, or salami are nice as a pre-meal appetizer or as an accompaniment to soup or salad.
Have fun inventing your own combinations for fillings!*

1 sheet of puff pastry, ½ of a 17.3 ounce package, thawed according to package instructions

Filling #1

2 teaspoons basil pesto, prefer homemade
2 tablespoons parmesan cheese, finely grated

Filling #2

3 tablespoons Traders Point Fleur de la Terre Cheese, finely grated (www.tpfororganics.com)

Filling #3

3 tablespoons Traders Point Fleur de la Terre Cheese, finely grated
¼ cup finely diced Goose the Market's Hot Fennel Saucisson (www.goosethemarket.com)

Preheat oven to 400 degrees F.

Line a large baking sheet with parchment paper or a silpat mat.

Place the puff pastry on a very lightly floured surface and unfold it.

Roll the pastry to a 12 x 10 inch rectangle. With a knife, cut the rectangle into three 4 inch by 10 inch rectangles.

Filling #1: Spread the pesto evenly on one rectangle and sprinkle with the parmesan cheese. Gently lift the left 4 inch side of the rectangle and roll it to the right. Place the roll seam side down and, using a serrated knife in a sawing motion, cut the roll into 6 even pieces. Place the slices on the baking sheet.

Filling #2: Sprinkle the puff pastry rectangle evenly with the cheese. Gently lift the left 4 inch side of the rectangle and roll it to the right. Place the roll seam side down and, using a serrated knife in a sawing motion, cut the roll into 6 even pieces. Place the slices on the baking sheet.

Filling #3: Sprinkle the puff pastry rectangle evenly with the cheese and diced salami. Gently lift the left 4 inch side of the rectangle and roll it to the right. Place the roll seam side down and, using a serrated knife in a sawing motion, cut the roll into 6 even pieces. Place the slices on the baking sheet.

Bake the pinwheels for 15 minutes or until the pastry begins to puff and is lightly browned on the edges.

Remove from the oven and let cool for a few minutes.

Serve warm or room temperature.

Makes 18 pinwheels.

Victoria Wessler