

Prosciutto, Cheese, and Herb Pinwheel Pastry



INGREDIENTS

- 1 Sheet of Frozen Puff Pastry
- 6 oz Sliced Prosciutto
- 8 Leaves Fresh Chopped Basil
- 3 oz Provolone Cheese
- 2 oz Blue Cheese Crumbles (small)
- 1 Egg, Beaten

METHOD

1. Thaw puff pastry sheet and place on work surface. Cut into two even rectangles.
2. Layer dough with prosciutto, fresh basil, and cheeses (leaving a ½ inch border of dough).
3. Lightly brush dough border with beaten egg (this helps to seal).
4. Starting with the long side of the rectangle, roll like a jelly roll. Wrap in plastic wrap tightly and refrigerate until firm (at least a few hours).
5. Heat oven to 400° and line two baking sheets with parchment paper.
6. Slice the logs of dough into ½" thick 'wheels'. Bake for 15 minutes.

After Work with Chef Nicole™