



## Manchego Palmiers

### INGREDIENTS

- 1 Puff Pastry sheet
- 2 c Manchego cheese\*, grated
- 1 egg, beaten plus a splash of water

\* Of course, you can use whatever hard cheese you like.

### INSTRUCTIONS

1. Take puff pastry out of the freezer and let it defrost. Once thawed, sprinkle flour on a board and roll the pastry out to 12" x 17".
2. Generously spread 1.5 c Manchego or your desired cheese over the entire dough. Then gently roll again to press the cheese into the dough
3. Fold the edges in 1/3 the way, then fold and fold again. Add the remaining ½ c cheese before the final fold. Flat folding creates more of a heart shape. You can also roll the edges into the center to create more of a rounded palmier.
4. Cut into 1/2" slices, place them on a parchment lined baking sheet, brush tops with egg wash and bake at 420 for 10-12 minutes or until golden brown.