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ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Pesto Palmiers

Makes filling for (1) sheet of puff pastry - or approximately 45 mini-palmiers

This small bite could not be easier! A favorite flavor for many of us, a classic pesto layer entwines with the puff pastry layers in this mini savory palmier. The taste of basil, garlic, and salty cheese graces each bite. Enjoyed fresh from the oven, these morsels will disappear quickly from the appetizer table.

Ingredients:

1 sheet of puff pastry
1/2 cup, packed, basil leaves, washed, patted dry
1/2 cup, packed, parsley leaves, washed, patted dry
1 cup grated Parmesan cheese
1/3 cup pine nuts
2 cloves garlic
1/2 teaspoon Kosher salt
6 tablespoons olive oil

Directions for the Pesto:

Mix all ingredients, except the olive oil, in a food processor and process until finely ground. Add 2 tablespoons of olive oil and continue to process. Add additional oil, if needed, to make a very thick paste.

Directions for the Palmiers:

1. Using prepared frozen puff pastry, defrost in the refrigerator until pliable, yet still chilled.
2. On a lightly floured surface, unfold one sheet of puff pastry. Cut the rectangle in half to make two approximately 4-1/2"x 14" rectangles.
3. Apply the pesto all over the rectangle in a thin, even layer.
4. Beginning with the long edge, roll the puff pastry in a tight roll to the rectangle's midpoint. Repeat on the opposite long edge.
5. Place the rolls on a baking sheet and chill in the refrigerator until firm, about 1 hour.
6. Preheat the oven to 400°F. Slice the roll, crosswise, in 1/4-inch slices and place each slice on a baking sheet. If necessary, chill the slices again on the baking sheet.
7. Bake in the preheated oven for 8-10 minutes, or just until the edges begin to turn a golden brown.
8. Cool the palmiers on the baking sheet for 1-2 minutes, then transfer to a cooling rack. Serve warm or at room temperature.

DO-AHEAD: Make the fillings ahead of time, roll the puff pastry logs and freeze until ready to bake and serve.