

# Puff Pastry with Ham and Cheese Sandwiches

*serves 6*

## Ingredients

- 2 sheets frozen puff pastry, thawed
- 8 ounces thinly sliced ham, {black forest ham}
- 6 ounces sliced Swiss cheese or Gruyere cheese
- 2 tablespoons Dijon mustard
- 1 large egg, lightly beaten with 1 tablespoon water
- all-purpose flour for dusting and rolling puff pastry



## Instructions

1. Preheat the oven to 400° and line rimmed baking sheet with parchment paper.
2. Dust the work surface with flour, roll one sheet puff pastry to a roughly 9 by 12-inch rectangle, divide and cut it into 6 small rectangles {*each approximately 6 by 3-inches*}.
3. On one half of a little puff pastry rectangle, spread Dijon mustard, leaving about a ½-inch border. Then layer ham slices and cheese on top of it.
4. Brush pastry border with egg wash, fold the other end of the pastry sheet over ham and cheese to enclose and form a package. Use the end of the back of a fork to press and crimp decorative design along the edges to seal. Transfer it on to a baking sheet lined with parchment paper.

Repeat steps 3 & 4 for the other 5 puff pastry pieces

5. Roll out the second puff pastry sheet and repeat steps 2 through 4 to make 6 more sandwiches.
6. Brush the puff pastry sandwiches with the egg wash and cut slits with a knife or poke holes with a fork to allow steam to escape.
7. Bake for 20-25 minutes until golden brown and puffed. Let it cool slightly and serve.

*Puff pastry sandwiches can be stored in the refrigerator for up to two days - be sure to brush on the egg wash before baking.*