



The Pampered Chef®
Pesto-Cheese Pastries
Recipe

Olive oil, for greasing
60 g full fat soft cheese
30 g Parmigiano Reggiano cheese
2 tablespoons basil pesto
1/2 packet (425 g) frozen ready-rolled puff pastry (1 sheet), defrosted at room temperature (according to packet directions)
Plain flour, for dusting
6 slices lean cooked ham (about 100 g total weight)

1. Preheat oven to 200°C/fan 180°C/Gas 6. Lightly spray **Medium Round Stone with Handles** with olive oil; set aside. Put soft cheese into **Classic Batter Bowl**; whisk until softened using **Stainless Whisk**. Grate Parmesan cheese into batter bowl using **Rotary Grater**; add pesto and mix well.
2. Carefully unroll pastry sheet onto lightly floured flat side (side without measurements markings) of **Cutting Board**. Using lightly floured **Baker's Roller®**, gently roll pastry to same size as Cutting Board. Arrange ham slices over pastry, overlapping slices slightly, if necessary. Spread cheese mixture evenly over ham up to edges of pastry using **Small Mix 'N Scraper®**. Fold shortest edges of pastry over once to create a 4-cm fold on each side. Fold both edges over again, leaving about a 5-cm gap in centre. Fold pastry in half, bringing folded edges together; press pastry gently to seal.
3. Cut pastry widthways into sixteen equal slices using **Forged Cutlery Utility Knife**. Place slices, cut-sides up, onto prepared baking stone, spacing slightly apart and re-neatening slices into heart shapes, if necessary. Bake 25–30 minutes or until cooked and golden brown. Transfer to a serving plate using **Mini-Serving Spatula**; serve warm.

Yield: Makes 16 pastries

Per serving: per pastry: Energy 377kJ/91kcal; Protein 3.6g; Carbohydrate 5g; Sugars 0.3g; Fat 6.4g; Saturated Fat 1.6g; Fibre 0g; Salt 0.3g

Cook's Tip: Lean cooked smoked ham can be substituted for the unsmoked ham, if desired.

This recipe can easily be doubled and cooked in two batches.

Use **Adjustable Measuring Spoons** to measure pesto.

Make sure when folding over the shortest edges of pastry that you leave enough space in the centre to fold the pastry in half.

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