



The Pampered Chef®
Spinach Diamond Puffs
Recipe

300 g frozen leaf spinach, thawed, drained well and chopped
1 small carrot
1 small onion
100 ml mayonnaise
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
115 g Gruyère cheese
1 packet (500 g) chilled fresh (or frozen, defrosted) ready-made puff pastry
1 egg, lightly beaten

Preheat oven to 200°C/fan 180°C/Gas 6. Place drained spinach on absorbent kitchen paper; press to remove excess moisture. Chop spinach using **Utility Knife**. Finely chop carrot and onion on **Cutting Board** using **Food Chopper**. Place spinach, carrot, onion, mayonnaise and seasonings in **Classic Batter Bowl**. Grate cheese into batter bowl using **Deluxe Cheese Grater**; mix well using **Small Mix 'N Scraper®**.

Lightly sprinkle work surface with flour. Using lightly floured **Baker's Roller®**, roll half of pastry into a 30 cm square. Cut rolled pastry into sixteen 7.5-cm squares using **Pizza Cutter** (do not separate squares).

Using half of spinach mixture, spoon some spinach mixture onto centre of each square. Flatten mixture slightly. Lightly beat egg; brush beaten egg over cut lines in pastry and around outside edges of large square. For each appetizer, bring two opposite corners of each square up over filling, pinch together firmly and twist or fold over. Place on **Medium Round Stone**; brush tops with beaten egg.

Bake 20-25 minutes or until deep golden brown. Transfer to serving platter using **Mini-Serving Spatula**. Repeat with remaining pastry and spinach mixture to make a total of 32 diamond puffs. Serve warm.

Yield: Makes 32 puffs

Per serving: per puff: Energy 385 kJ/93 kcal; Protein 1.6 g; Carbohydrate 5.2 g; Fat 7.4 g; Saturated Fat 2.3 g; Fibre 0.4 g; Salt 0.2 g

Cook's Tip: The spinach mixture can be prepared a few hours in advance and refrigerated. Assemble and bake puffs before serving.

Tool Tip: Omit nutmeg and press 1 clove garlic into spinach mixture using **Garlic Press**.

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

*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*



Lightly beat egg using **Stainless Whisk**.

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