

Pesto Tarte Sleil

30-35 mins at 425°F

1 (1.25-pound) box frozen puff pastry (2 sheets), thawed but still cold or 1 sheet of Jus-Rol Puff Pastry

1-2 slices provolone cheese (or goat cheese, gouda, feta) sliced into approx. 1" squares

1-2 slices prosciutto sliced into approx. 1" squares

3-4 tablespoons basil pesto (half small jar).

1 large egg yolk mixed well with 1/2 tsp water

Sesame Seeds (optional)

Flour, if needed, for rolling pastry

Instructions

Gently unfold 1st sheet of puff pastry onto piece of parchment paper and roll in all directions to flatten folding seams. Place 9" circle (plate, bowl, circle template) and gently score with sharp knife. With template in place, pull off outer corners of dough. Repeat with the second sheet. If using the fresh Jus-Rol pastry, use a smaller plate or bowl as your circle template and cut both circles from the single sheet.

Slide 1 puff pastry circle and parchment onto a baking sheet. Spread pesto evenly, leaving a ½ border clear. Distribute cheese evenly (squares of provolone, dollops of goat cheese, etc..) and repeat for prosciutto. Brush the border lightly with water. Place the remaining puff pastry circle on top and press around the edges to lightly seal.

With 2-inch cookie cutter, rim of a drinking glass or lid of jar, gently press in center of circles. Do not press hard enough to seal the pastry or cut through. Leave circle cutter in place for next step. Starting at the circle cutter, cut through pastry in straight line to outer edge in even quarters. Divide section quarters evenly and continue to divide and cut with equal spacing until you have even sections cut around the pastry. Remove cookie cutter from the center. For the 9" pastry you will end up with 16 or 20 sections, for the 7 inch, you should have 12. You can cut as many segments as you want as long as they are evenly spaced and end up with an even number of segments.

Remove the biscuit cutter or glass. Taking two adjoining strips, gently twist outwards for 1 ½ - 2 twists, and then press the ends of the two sections together. Repeat until you have completed twisting and joining the sections into pairs. Brush the egg wash evenly over the top of the tart, both in the center and on the twists. Sprinkle on sesame seeds, if desired.

Bake until puffed and golden-brown, 30 to 35 minutes. Let cool for 5 to 10 minutes before carefully transferring to a serving platter. Serve warm.

If not using immediately, freeze pastry prior to adding egg wash and wrap well. When ready to serve, remove from freezer 30-45 minutes prior to cooking and place on baking sheet. Right before baking, brush with egg wash. Decrease oven temp to 400°F and bake for 35-40 minutes. Watch closely to ensure that edges don't get too crispy.

Optional Fillings:

- Boursin type spreadable cheese
- Fig Jam
- Feta and olives
- Black or Green Olive tapenade
- Roasted red peppers
- Sliced and diced pepperoni
- Pine Nuts
- Honey sweetened cream cheese and dried diced fruit