

GRUYÈRE PUFF PASTRY

Puff pastry is one of our favorite kitchen staples to elevate cheese into a delectable appetizer. Create roll-ups or simple pockets with your favorite cheese variety and complementary pairing, such as Emmentaler and spinach, Gruyère and caramelized onions, or walnuts and blue cheese.

Yield: 8 - 10 servings

method:

- Preheat oven to 400° F.
- Unfold puff pastry and top with roasted red peppers, artichoke hearts, mushrooms, black olives, and ***Kaltbach cave-aged Le Gruyère Switzerland AOC***.
- Gently roll up the long side of the puff pastry and tuck end under to close. Brush puff pastry with egg.
- Line a baking sheet with parchment paper and place roll on baking sheet seam-side down. Bake for 15 - 20 minutes, or until dough is golden brown. Allow roll to cool for 5 minutes, then slice and serve.

ingredients:

- 1 sheet frozen puff pastry dough, thawed
- ½ cup roasted red peppers, chopped
- ½ cup marinated artichoke hearts, chopped
- ¼ cup roasted mushrooms, sliced
- ¼ cup black olives, chopped
- 4 ounces ***Kaltbach cave-aged Le Gruyère Switzerland AOC***, shredded
- 1 egg, beaten

