

PUFF PASTRY MAGIC

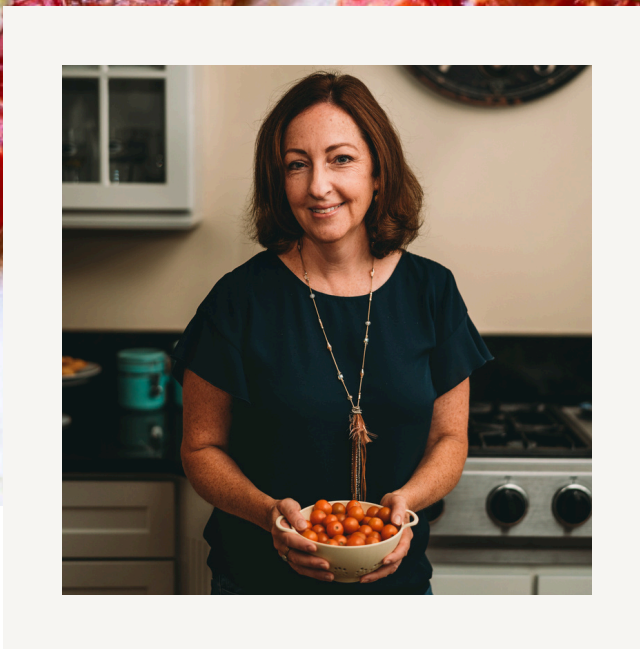
Chef Molly Madigan Pisula



No-Fuss Recipes for Show-Offs

vanilla bean
CUISINE





hello there I'M MOLLY

Welcome! Let me introduce myself. Many years ago, I left the corporate world behind and completed a pastry chef program at a small cooking school in San Francisco.

From there, I spent over 10 years as a personal chef, cooking weekly meals for busy families, special-occasion dinners for romantic couples, and fun party foods for celebratory gatherings.

And during that time, I realized just how meaningful it is to bring friends and family around the table with good food.

(And how great it feels when you bring out something that makes people say “Wow!”)

I started my Vanilla Bean Cuisine blog with that in mind. Now, in my first e-cookbook, I’m doing a deep dive into puff pastry—a truly magical ingredient.

Just one great recipe can make a gathering special—and within this book, you’ll find 20 easy-to-make recipes that are sure to be crowd-pleasers. Enjoy!

Molly xo xo

tips and tricks

for working with puff pastry

These recipes call for store-bought puff pastry dough. Of course you can make your own, and the results will be fantastic, but for the purposes of these recipes, I will assume you are using store-bought.

Keep these tips in mind as you go along:

- **Keep thawed puff pastry dough refrigerated** until ready to use.
- **Don't ever top or fill with warm fillings**—if you do, the dough will become too soft to work with, and you will melt the butter in the layers before it even hits the oven.
- **Don't overwork the dough** when rolling and crush the layers too much.
- Puff pastry recipes are definitely **best the day you make them** (freeze before baking if you need to make ahead of time).
- **Use a sharp knife** to slice through rolls—or try unflavored dental floss.
- Most of these recipes use only one sheet of puff pastry dough. **Feel free to double the recipe** to make the other sheet as well.
- Make sure to **always preheat your oven** at least 20 minutes before baking.
- **If you don't want to waste an egg** for egg wash, paint pastry with milk
- **Always fill or top your pastry dough after the dough is on parchment**, so that it is easy to transfer to a baking sheet.
- Feel free to **swap in seasonal ingredients** for recipes that call for adding fruits or vegetables.
- **If you are not using the pre-rolled sheets**, you will need to adjust the recipe a little to fit your brand of puff pastry dough. Pay more attention to the thickness you should roll it out to than the dimensions (but know you will likely need to adjust those too).





table of CONTENTS

SWEET RECIPES

- 6 [Raspberry Danish](#)
- 8 [French Palmiers](#)
- 11 [Mini Maple Pecan Pies](#)
- 13 [Blueberry Deconstructed Napoleons](#)
- 14 [Mini Chocolate Croissants](#)
- 16 [Apple Cinnamon Rolls](#)
- 18 [Pear Ginger Galette](#)
- 20 [Banana Nutella Hand Pies](#)
- 21 [Cinnamon Twists](#)
- 23 [Strawberry Turnovers](#)

SAVORY RECIPES

- 26 [Baked Brie with Fig Jam](#)
- 28 [Prosciutto Pinwheels](#)
- 30 [Cheese Straws](#)
- 32 [Bacon Cheese Turnovers](#)
- 34 [Salmon Wellington](#)
- 37 [Tomato Tart](#)
- 39 [Pesto Asiago Pinwheels](#)
- 40 [Fig and Blue Cheese Pastries](#)
- 42 [Cheeseburger Rolls](#)
- 44 [Mushroom, Onion, and Feta Squares](#)



SWEET
puff pastry recipes





RASPBERRY DANISH

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- 5 ounces fresh raspberries
- 4 ounces cream cheese, softened
- 1 1/2 ounces powdered sugar (about 1/4 cup), plus extra to garnish
- 1/2 teaspoon vanilla extract
- 1 egg, for egg wash
- Flour, for sprinkling on cutting board



SERVES
9



PREP TIME
15



COOK TIME
25



CHILL TIME
30

INSTRUCTIONS

- Keep puff pastry dough refrigerated until you are ready to use.
- Add the cream cheese, powdered sugar, and vanilla extract to a medium bowl. Use a mixer to blend until smooth. Note: taste your raspberries to see how sweet they are. If your raspberries are quite tart, you may want to add more powdered sugar to your cream cheese mixture.
- In a small bowl, whisk together one egg with a tablespoon of cold water and a pinch of salt.
- Now, remove puff pastry dough from the refrigerator. Sprinkle a little bit of flour over your counter or a large cutting board. Roll out pastry dough into a square, 10 1/2 inches on all sides. As you roll, flip the dough over and add more flour to the board if your dough is sticking at all. Dough should be about 1/8-inch thick when done. Cut into 9 squares of 3 1/2 inches x 3 1/2 inches in size.
- Place a dollop of cheese mixture (a little less than 1 tablespoon) into the center of each pastry square. Top with a few raspberries (about 4), then paint a small amount of egg wash on one corner of the pastry square. Bring it up over the opposite corner and squeeze together to seal. Put egg wash in the refrigerator for later.

cont.



INSTRUCTIONS, CONT.

- Next, you need to chill the pastries before baking. If you have a sheet pan that will fit in your freezer, line it with parchment paper and carefully place the pastries on it before moving it into the freezer. If a sheet pan won't fit, line a plate with parchment paper, and place the pastries on that. Freeze pastries for at least 30 minutes, until they are quite firm. Meanwhile, preheat oven to 400° Fahrenheit.
- After at least 30 minutes in the freezer, place pastries a couple of inches apart on a parchment-paper lined sheet pan (if they are not already on one). Then paint all exposed pastry with egg wash using a pastry brush. Bake for 25-30 minutes, until pastries are cooked through and golden brown. Sprinkle with powdered sugar to serve, if you like.

NOTES

Store baked pastries in the refrigerator for 3-4 days, or freeze for up to 2 months. For best results, reheat pastries in a 375-degree oven when you're ready to serve. You can also freeze unbaked pastries. Once they have fully hardened in the freezer, move to a ziplock freezer bag or other airtight container and freeze for up to 2 months. Bake directly from frozen, but add a couple of minutes to the baking time.

FRENCH PALMIERS

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- 2 1/4 ounces sugar (about 1/3 cup)
- 8 ounces dark chocolate melting wafers or candy melts (optional)



SERVES
12



PREP TIME
10



COOK TIME
18



CHILL TIME
30



INSTRUCTIONS

- Reserve about a tablespoon of sugar. Sprinkle around half of the remaining sugar evenly onto a large cutting board or marble work surface in a rectangle the same size as your puff pastry sheet. Place the puff pastry sheet on top, and sprinkle evenly with the remaining sugar.
- Use a rolling pin to gently roll out the puff pastry dough to an 11x11-inch square (about 1/8-inch thick), pressing in the sugar as you roll. Use the sugar to make sure the dough isn't sticking to the cutting board, and try to make sure it is covering both sides of the dough evenly.
- Fold down the top quarter of the dough and fold up the bottom quarter of the dough so that they meet horizontally in the middle. Sprinkle the reserved tablespoon of sugar over any spots that don't seem well covered with sugar.
- Now fold the left-hand side of the dough over to meet the right, like you are closing a book. The raw edges should be all stacked on the right-hand side.

cont.

INSTRUCTIONS, CONT.

- Using a round chopstick, press down through the dough layers in a horizontal line directly in the middle, but do not cut through the dough. (By making this indentation, you will be able to fold the dough again and have the edges line up.) Fold dough in half horizontally using the indentation you have created.
- Carefully move the folded dough to the freezer and chill for 30 minutes. Preheat oven to 415° Fahrenheit while dough is chilling.
- When dough is firm, place on cutting board and cut into slices about 1/4-inch thick. You should get about 12 slices.



- Place the slices carefully on a parchment paper-lined baking sheet. They spread out to about three times as wide as they are, so I recommend baking only 6 at a time. Bake for 10-12 minutes, until sugar begins to caramelize and brown on the bottom.
- Use a spatula to flip them over, then bake another 4-6 minutes, until they are fully browned. Remove pan from oven.
- After 2 minutes, use a spatula to transfer cookies to a cooling rack to cool completely.

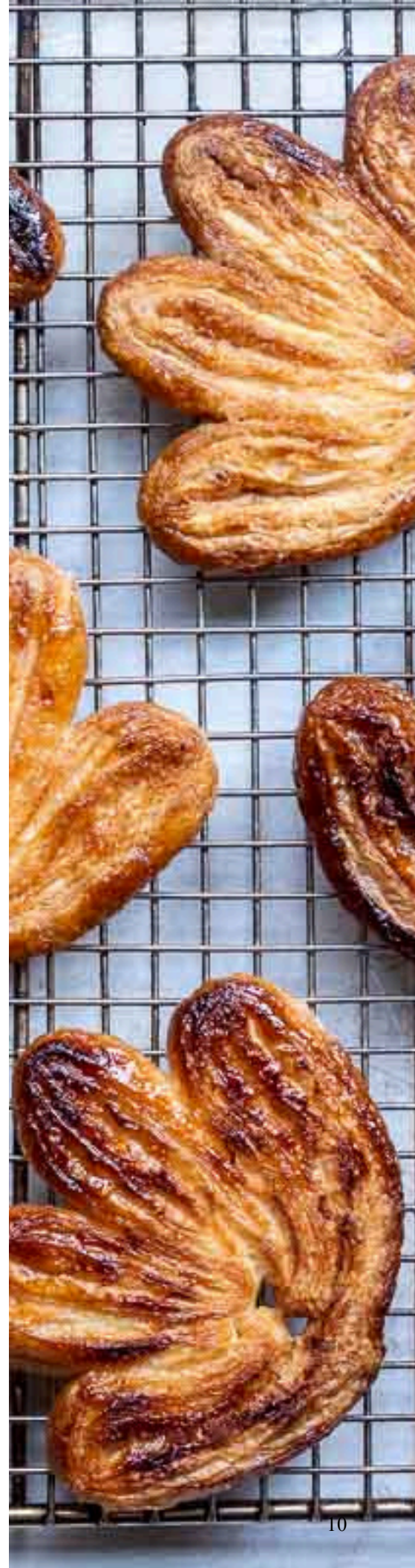
INSTRUCTIONS, CONT.

- If you'd like to dip them partly in chocolate, melt dark chocolate melting wafers in a candy melter, double boiler, or microwave (stir every 30 seconds). Then dip half of the palmiers into the chocolate and set on a sheet of wax paper to cool and harden.
- If you can't find melting wafers or candy melts, you can melt chocolate chips with a little bit of coconut oil or Crisco to make the mixture liquid enough to dip.

NOTES

Try to get as much sugar as you can pressed into the dough when rolling it out. It helps the cookies keep their shape and also gives you more caramelization.

Oven temperature is critical for this recipe. Your oven needs to be preheated for at least 30 minutes before baking, and if you have an oven thermometer, it's good to check to make sure the oven temperature hasn't dropped. If your oven is too hot, the sugar will burn before the pastry is cooked. If it is not hot enough, you won't get that shiny caramelization on the sugar on your palmiers.





MINI MAPLE PECAN PIES

INGREDIENTS

- 3/4 cup chopped pecans (2.6 ounces)
- 2 tablespoons maple syrup
- 1/3 cup light brown sugar
- 2 tablespoons melted butter
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon kosher salt
- 1/8 teaspoon nutmeg
- 1 sheet puff pastry (8.65 ounces), thawed



SERVES
6



PREP TIME
10



COOK TIME
35



CHILL TIME
30

INSTRUCTIONS

- Preheat oven to 400° Fahrenheit.
- Place chopped pecans on a baking sheet and toast for 8-10 minutes. Remove from oven and let cool slightly.
- Use nonstick cooking spray to coat a 12-cup muffin tin.
- Combine maple syrup, brown sugar, melted butter (cooled), egg, vanilla extract, kosher salt, and nutmeg. Then stir in toasted pecans.
- Take puff pastry dough out of the refrigerator and roll out to 9x12 inches (it will be about 1/8 inch thick).
- Cut dough into thirds on the short side and quarters on the long side, so that you have 12 equal squares (3 x 3) total.
- Place each piece into a muffin cup, then divide the pecan filling between the cups.

cont.



INSTRUCTIONS, CONT.

- Chill in the freezer for 30 minutes.
- Remove from the freezer, then bake for 20-25 min, until filling is set and edges are golden brown.
- Remove pan from oven, let cool slightly, then remove the pecan pies from the pan and let cool on a wire rack.

NOTES

These are most delicious served warm! Reheat in a 375-degree oven for a few minutes before serving, if they are cold. Top with whipped cream!

Leftovers can be kept at room temperature in an airtight container.



BLUEBERRY DECONSTRUCTED NAPOLEONS

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- Egg for egg wash
- 2 tablespoons sparkling sugar
- 1 pint blueberries (about 10 ounces)
- 1 pound Greek yogurt, thick or strained overnight (a little more than 2 cups)
- 2 tablespoons honey, plus more to drizzle



SERVES
4



PREP TIME
10



COOK TIME
25

INSTRUCTIONS

- Preheat oven to 400° Fahrenheit.
- Unfold puff pastry dough and cut into four equal squares.
- Then cut each square diagonally to make 8 triangles.
- Place on parchment paper-lined baking sheet. Dock with fork.
- Cover with a 2nd sheet of parchment and a second sheet pan.
- Bake for 15 minutes. While pastry is baking, whisk together one egg with a tablespoon of cold water and a pinch of salt to make an egg wash.
- Remove top sheet pan and top piece of parchment. Paint each triangle with egg wash and sprinkle with sparkling sugar.
- Bake for 8-10 more minutes until golden brown.
- While pastries are baking, rinse blueberries and pat dry. Stir together yogurt and honey in a medium bowl.
- To assemble, divide the honey yogurt and blueberries between 4 bowls. Drizzle with honey.
- Serve 2 pastry triangles with each bowl.

NOTES

Weigh 2nd sheet pan down with something heavy, like pie weights, if your baking sheet is not particularly heavyweight. (Or use two sheet pans.)



MINI CHOCOLATE CROISSANTS

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- 3 ounces chocolate (6 squares)
- Egg for egg wash
- Powdered sugar, to serve



SERVES
6



PREP TIME
10



COOK TIME
25



CHILL TIME
30

INSTRUCTIONS

- Roll out puff pastry sheet to a 9 x 10-inch rectangle. The dough should be roughly 1/8-inch thick.
- Cut dough in half horizontally and in thirds vertically so that you have 6 pieces that are roughly 5 x 3 inches.
- Make an egg wash by using a fork to combine an egg with a tablespoon of water and a pinch of salt in a small bowl.
- Arrange the puff pastry pieces so that they are vertical in front of you.
- Paint egg wash at the bottom short edge of each rectangle.
- Put a chocolate square at the top of each rectangle, then fold the dough under it on top of the next section of dough. Fold again and press the egg-washed side gently but firmly to seal. The egg wash seam should be in the middle of the wrapped up chocolate log.
- Place on a parchment-lined cutting board or sheet pan with the seam on the bottom.

cont.

INSTRUCTIONS, CONT.

- Repeat for the remaining 5 pieces.
- Chill in the freezer for 30 minutes, while you preheat the oven to 400° Fahrenheit.
- Paint with egg wash.
- Bake for 20-25 minutes, until puffed and golden brown.
- Garnish with powdered sugar.
- Let cool for several minutes, then serve. Careful of molten chocolate coming out the side!

NOTES

Store in an airtight container at room temperature. Reheat in the oven or an air fryer for the best tasting leftovers!





APPLE CINNAMON ROLLS

INGREDIENTS

- 2 large apples (14 ounces)
- 6 tablespoons butter, softened
- 1/4 cup sugar (1.8 ounces), plus 1 tablespoon sugar for cooking apples
- 1 teaspoon cinnamon
- 1 sheet puff pastry (8.65 ounces), thawed
- 1/2 cup powdered sugar (2.2 ounces)
- 1 tablespoon milk



SERVES
8



PREP TIME
10



COOK TIME
45



CHILL TIME
30

INSTRUCTIONS

- Preheat oven to 400 ° Fahrenheit.
- Peel apples and chop into 1/4 inch pieces.
- Combine with 1 tablespoon butter and 1 tablespoon sugar in a medium saucepan. Cook over medium-high heat, stirring occasionally, for 15 minutes. Apples should be entirely tender but still intact. Let cool.
- Meanwhile, combine cinnamon with remaining 1/4 cup sugar.
- Roll puff pastry into a 12 x 9 1/2 inch rectangle, about 1/8-inch thick.
- Place pastry on cutting board. Spread with softened butter.
- Sprinkle with half of the cinnamon-sugar mixture, then spread cooked apples evenly across the pastry.
- Sprinkle with remaining cinnamon-sugar mixture.

cont.



INSTRUCTIONS, CONT.

- Roll into a jelly roll shape, starting with one of the shorter ends. Chill in the freezer for 30 minutes.
- Cut into 1-inch slices.
- Assemble on parchment paper-lined baking sheet with at least an inch of space between each one.
- Bake for 25–30 minutes, until pastry is cooked through and golden brown.
- Let cool on baking rack for 5 minutes.
- While rolls are baking, combine powdered sugar and milk in a small bowl to create a glaze.
- Drizzle on apple cinnamon rolls, then serve.

NOTES

To freeze before baking, make the recipe up through slicing the individual rolls. Then place rolls on a parchment-lined large plate or small sheet pan and freeze until solid. Remove from parchment and store in a freezer-safe bag until ready to bake. You can bake straight from the freezer, though you may need to add a couple of minutes to the baking time. Or, freeze baked (but unglazed!) cinnamon rolls. Reheat in the oven to crisp up!



PEAR GINGER GALETTE

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- 2 large ripe pears
- 1/4 cup packed brown sugar
- 2 tablespoons chopped caramelized ginger (optional)
- 1 tablespoon cornstarch
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice
- 1/4 teaspoon cinnamon
- 1/8 teaspoon salt
- Egg for egg wash
- Sparkling sugar (optional)



SERVES
6



PREP TIME
15



COOK TIME
30



CHILL TIME
30

INSTRUCTIONS

- Peel pears and cut into thin slices—you should have 2 1/2- 3 cups of pear slices.
- Roll out puff pastry sheet to a 10 1/2-inch square, about 1/8-inch thick.
- Use a sharp knife or pastry cutter to cut the corners off so that you have a circle of dough.
- Place dough on a parchment-lined sheet pan.
- Stir together filling (pears through salt) and put on center of pastry, leaving a 2-inch border around the filling.
- Fold the pastry up over the pears, moving around the circle as you fold. The pastry should only cover 1-2 inches of the pear filling.
- Chill galette for 30 minutes in the freezer while you preheat the oven to 400° Fahrenheit.

cont.

INSTRUCTIONS, CONT.

- Make an egg wash by using a fork to combine an egg with a tablespoon of water and a pinch of salt in a small bowl.
- Paint the edges of the galette with egg wash, then sprinkle with sparkling sugar (if desired).
- Bake galette for 25-35 minutes, until filling is bubbly and crust is browned.

NOTES

If you are using puff pastry dough in a block, try to roll out directly into a circle rather than cutting a square.

Note that if your pears are not super ripe, you may want to increase the amount of brown sugar by a tablespoon.



BANANA NUTELLA HAND PIES

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- 1 banana
- 4 tablespoons Nutella
- Egg, for egg wash
- 2 tablespoons sparkling sugar, optional
(if you don't use this, sprinkle hand pies with powdered sugar to serve)



SERVES
4



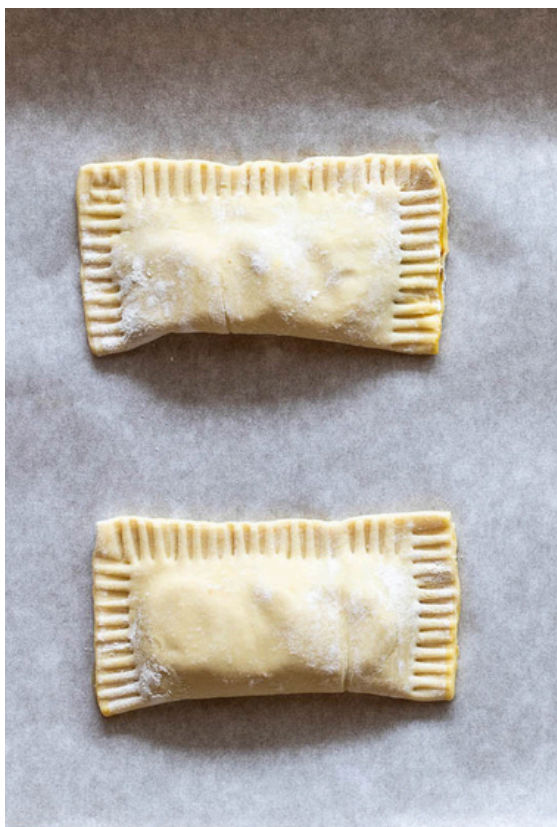
PREP TIME
5



COOK TIME
20



CHILL TIME
30



INSTRUCTIONS

- Roll puff pastry dough out to roughly a square (about 1/8-inch thick or slightly thicker), then cut into 4 equal pieces.
- Leaving a 1/2-inch border, add 1 tablespoon Nutella to one half of each square, then top with 3 slices banana.
- Make an egg wash by combining an egg with a tablespoon of water and a pinch of salt.
- Paint three edges of each square with egg wash (not the side with the reserved border), then fold on top of the non-egg washed side and press together.
- Crimp edges with a fork.
- Chill in freezer for 30 minutes. Preheat oven to 400° F.
- Paint each puff pastry packet with egg wash, then sprinkle with sparkling sugar, if desired.
- Bake for 20 minutes, until golden brown and crispy!



CINNAMON TWISTS

INGREDIENTS

- 2–3 tablespoons sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon flour (for rolling out dough)
- 1 egg, for egg wash
- 1 sheet puff pastry (8.65 ounces), thawed



SERVES
8



PREP TIME
5



COOK TIME
15

INSTRUCTIONS

- Preheat oven to 400° Fahrenheit.
- Line a large baking sheet with parchment paper.
- Stir 2 tablespoons sugar and cinnamon together in a small bowl. Taste, and add more sugar if you'd like the mixture a little sweeter.
- Sprinkle flour over a large cutting board.
- Unfold puff pastry sheet, and roll gently with a rolling pin to even out the surface and flatten just a little.
- Whisk egg in a small bowl with a tablespoon of water and a pinch of salt to make egg wash.
- Use a pastry brush to brush the egg wash in a thin layer all over the rolled out dough. (You won't need all of it.)
- Sprinkle most of the cinnamon sugar evenly over the dough, reserving a little.

cont.



INSTRUCTIONS, CONT.

- To make long breadsticks, cut dough vertically into slices that are close to 1-inch wide.
- To make short breadsticks, cut the dough in half horizontally to make two rectangles. Then slice each rectangle into 1-inch slices.
- Pick up each strip, hold each end, and twist several times.
- Place twists on baking sheet, leaving an inch of space between them. (You may need to bake these in two batches if they don't all fit on your baking sheet.)
- Brush any exposed dough not covered in cinnamon sugar with egg wash and sprinkle with reserved sugar.
- Bake for 15 minutes, until puffed and golden brown.

NOTES

These are at their most crunchy and delicious right after baking, and up to 1-2 hours afterwards. After that, they lose a little crunch. That said, they will keep well at room temperature for a few days (stored in an airtight container), and can be reheated in a 375-degree oven for 3-5 minutes to bring back some of their crunch!

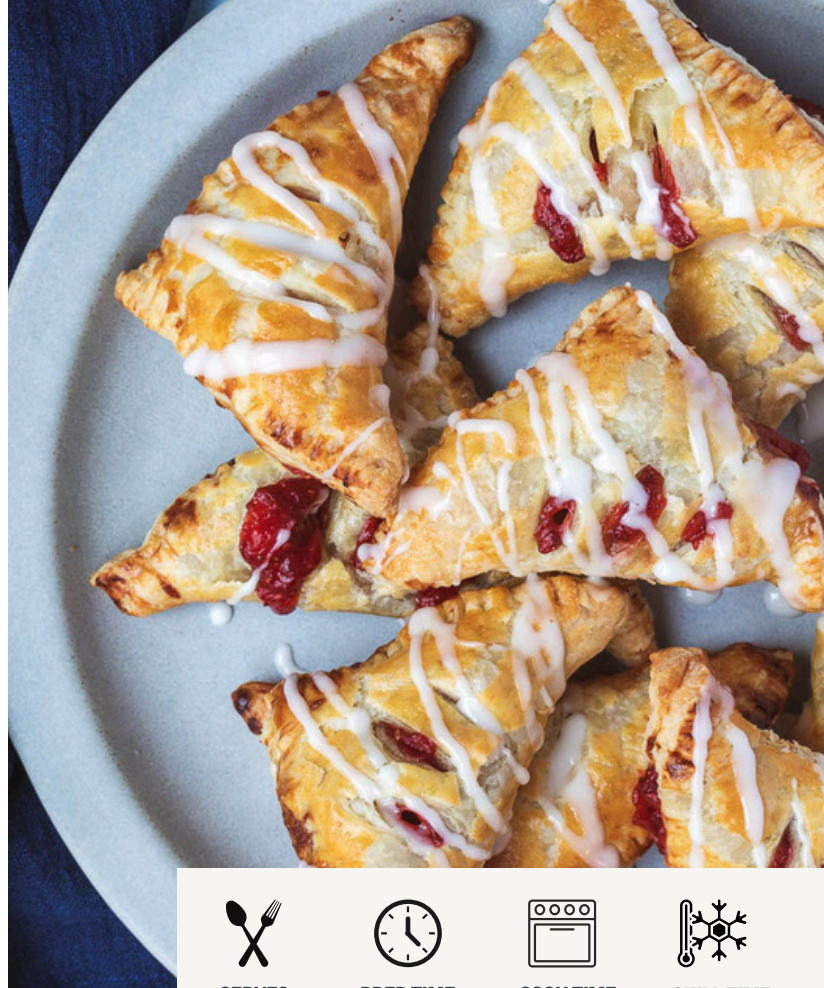
STRAWBERRY TURNOVERS

INGREDIENTS

- 8 ounces frozen strawberries
- 3 tablespoons powdered sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon vanilla extract
- 1 sheet puff pastry (8.65 ounces),
thawed
- 1 egg, for egg wash

Glaze

- 3/4 cup powdered sugar (3.2 ounces)
- 1 tablespoon milk



SERVES
9



PREP TIME
20



COOK TIME
20



CHILL TIME
40

INSTRUCTIONS

- Defrost strawberries for 5 minutes in the microwave (use defrost setting or power level 3), then chop.
- Add to saucepan with sugar and bring to a low boil over medium heat, stirring frequently to dissolve sugar. Turn heat down to medium-low and simmer for 2 minutes.
- Stir cornstarch with 1 tablespoon of water and the vanilla extract in a small bowl.
- Stir into strawberries and simmer for 3 minutes, until mixture thickens. Stir vigorously to prevent scorching.
- Scrape strawberry mixture into a bowl, and let cool completely. (Put into the refrigerator once the bowl is no longer hot.)
- Roll out puff pastry dough on a lightly floured surface to an 10.5-inch square (about 1/8-inch thick), then cut each side evenly into 3 pieces, so you have a total of 9 squares.
- Crack egg into a small bowl and whisk with a pinch of salt and a splash of water to make the egg wash.
- Line a large baking sheet with parchment paper.
- Use a pastry brush to paint two connecting edges of a square with egg wash.
- Add about a tablespoon and 1/2 of the strawberry mixture to each square and fold over one side to make a triangle.

cont.



INSTRUCTIONS, CONT.

- Crimp the sides with a fork to seal.
- Repeat with remaining puff pastry squares.
- Lay turnovers on the baking sheet, leaving an inch or two of space between them.
- Chill in the freezer for 30 minutes and preheat oven to 400° Fahrenheit.
- Put egg wash in the refrigerator.
- Remove baking sheet from the freezer, and paint each turnover with egg wash. Cut 3 slits in the top of each pastry, cutting all the way through the top layer of pastry.
- Bake for 18-22 minutes, until pastries are golden brown.
- While turnovers are baking, make a glaze by stirring together powdered sugar with milk.
- Remove turnovers from oven. Use a spoon to push back any filling that has come out the sides of the turnovers.
- When turnovers have cooled slightly, drizzle with the glaze.

NOTES

Filling and sealing these strawberry pastries takes practice! I find the easiest way to do this is to pick up the square after you have added the strawberry filling, cupping the folded edge in your palm. Then work your way around the two remaining sides pinching them together and trying to keep the filling in. The more filling you can get in there, the better!



SAVORY
puff pastry recipes



BAKED BRIE WITH FIG JAM



SERVES

6



PREP TIME

10



COOK TIME

35



CHILL TIME

30

INGREDIENTS

- 1 sheet puff pastry dough (8.65 ounces), thawed
- 1 egg
- 2 ounces fig jam
- 1 round double-cream Brie cheese (8 ounces)
- Apple slices, baguette slices, spiced nuts, to serve (optional)

INSTRUCTIONS

- Lightly flour countertop or large cutting board and lay your puff pastry sheet on it. Roll out dough into a 10 by 10-inch square (about 1/8-inch thick).
- Cut the corners off the dough so that you have a roughly circular shape.
- Remove the Brie from its packaging, and cut the rind off the top of the cheese using a sharp knife.
- Make the egg wash by using a fork to stir together the egg with 1 tablespoon of water and a pinch of salt in a small bowl.
- Place the Brie in the center of the puff pastry dough.
- Spread the fig jam on top, covering the top completely.

cont.

INSTRUCTIONS, CONT.

- Now begin to wrap the dough around the Brie, folding it up as you move around the circle. When the cheese is almost entirely covered, use a small pastry brush to brush egg wash over the remaining folds and press the puff pastry dough together firmly.
- Move puff pastry-covered cheese into the freezer and chill for 30 minutes.
- While Brie is chilling, preheat the oven to 400° Fahrenheit.
- When ready to bake, line a large baking sheet with parchment paper.
- Move Brie onto the baking sheet and paint the entire top and sides with egg wash.
- Bake for 32-35 minutes, until pastry is golden brown and flaky.
- Remove from oven, and cool for 5 minutes before serving.

NOTES

Too thick a covering of puff pastry will result in uncooked dough next to the cheese. Too thin, and your jam and cheese may leak out into a runny mess on your pan. So don't forget to roll out the dough a little before covering your Brie. And make sure to cover the cheese entirely so that the molten Brie and jam won't leak out through the top of the pastry.





PROSCIUTTO PINWHEELS

INGREDIENTS

- 2 1/2 ounces gruyère cheese
- 1 sheet puff pastry (8.65 ounces), thawed
- 3 ounces thinly-sliced prosciutto
- 2 teaspoons chopped fresh sage
- 1 egg, for egg wash
- Flour (for rolling out dough)



SERVES
6



PREP TIME
15



COOK TIME
15



CHILL TIME
30

INSTRUCTIONS

- Grate gruyère cheese.
- Flour a large cutting board or your countertop, and roll out puff pastry dough to 12 x 9.5 inches (about 1/8-inch thick). Turn it so the wider side is horizontal.
- Cut in half in the middle of the long side to make two tall rectangles, each roughly 6 x 9.5 inches.
- Cover each piece of puff pastry with a layer of prosciutto, leaving a 1/2-inch border on one of each of the long sides.
- Sprinkle gruyere evenly over the prosciutto, then sprinkle with chopped fresh sage.
- Whisk egg in a small bowl, with a tablespoon of water and pinch of salt.
- Use a pastry brush to paint the border of the puff pastry sheet that you left clear.
- Then, starting from the other end, roll up lengthwise as tightly and gently as possible.

cont.



INSTRUCTIONS, CONT.

- Press gently along the edge with the egg wash to seal.
- Place logs on a cutting board or plate, or wrap logs in parchment paper, and put in the freezer for 30 minutes.
- While the puff pastry rolls are in the freezer, preheat oven to 400° Fahrenheit.
- Line two baking sheets with parchment paper.
- Remove from freezer when roll is firm, and slice into 1/3-inch slices.
- Arrange onto sheet pans leaving at least an inch of space around each pinwheel.
- Bake for 15 minutes, until crispy and golden brown.
- Let cool slightly before serving.

NOTES

Make-Ahead: You can make these in the morning before serving at night, or even up to 24 hours in advance. Just wrap the unsliced rolls in parchment paper or plastic wrap after chilling in the freezer, and place the in the refrigerator until you are ready to slice and bake. If you want to freeze them for later use, just wrap the cylinders in parchment paper and twist each edge to seal. Store in the freezer for up to two months. Defrost in the refrigerator before slicing and baking (do not defrost at room temperature since you need the cylinders to be quite cold to slice cleanly).

CHEESE STRAWS

INGREDIENTS

- 1 tablespoon flour (for rolling out dough)
- 1 sheet puff pastry (8.65 ounces), thawed
- 1 egg, for egg wash
- 1 cup shredded Parmesan cheese (about 3 ounces)
- Kosher salt



INSTRUCTIONS

- Preheat oven to 400° Fahrenheit.
- Line a large baking sheet with parchment paper.
- Sprinkle flour over a large cutting board.
- Roll out puff pastry dough into a 10 x 12-inch rectangle. Dough should be 1/8-inch thick.
- Make egg wash by whisking together egg, 1 tablespoon of water, and a pinch of salt in a small bowl.
- Use a pastry brush to brush the egg wash in a thin layer all over the rolled out dough.
- Sprinkle half the dough with half of the shredded cheese, then fold the uncovered side over the cheese-covered side.
- Roll out again to 10 x 12.
- Brush dough again with egg wash, and sprinkle with the remaining shredded cheese.
- Then roll your rolling pin gently over the top, pressing in the cheese.



SERVES
6



PREP TIME
10



COOK TIME
20

INSTRUCTIONS, CON'T

- Line up the dough so that the long edge is on the top and bottom (horizontal).
- To make long breadsticks, cut dough vertically into slices that are close to 1-inch wide.
- To make short breadsticks, cut the dough in half horizontally (so you will have two 5 x 12-inch rectangles).
- Pick up each strip, hold each end, and twist in opposite directions several times.
- Place twists on baking sheet, leaving an inch of space between them. (You may need to bake these in two batches if they don't all fit on your baking sheet.)
- Bake for 15-20 minutes, until puffed and golden.

NOTES

Cheese straws are at their most crunchy and delicious right after baking, and up to 1-2 hours afterwards. After that, they lose a little crunch. They will keep well at room temperature for a few days (stored in an airtight container), and can be reheated in a 375-degree oven for 3-5 minutes to bring back some of their crunch!





BACON CHEESE TURNOVERS

INGREDIENTS

- 1 1/2 ounces cheddar cheese
- 1 1/2 ounces Monterey Jack cheese
- 6 ounces bacon slices
- 1 small onion
- 1 tablespoon butter
- 1 sheet puff pastry (8.65 ounces), thawed
- 1 egg



SERVES
8



PREP TIME
15



COOK TIME
20



CHILL TIME
30

INSTRUCTIONS

- Preheat oven to 400°Fahrenheit.
- Line a large baking sheet with parchment paper.
- Grate cheddar and Monterey Jack cheese.
- Line a large plate with two layers of paper towels. Drape bacon slices over paper towels and cover with an additional paper towel.
- Microwave for about 1 minute per slice (check to make sure they do not overcook). Remove from microwave and let cool.
- Meanwhile, peel and chop onion into small pieces.
- Heat a small skillet over medium-low heat, and add butter.
- When butter has melted, add chopped onion.
- Sauté for 8-10 minutes, stirring occasionally, until onion is softened and beginning to brown.

cont.



INSTRUCTIONS, CONT.

- Pour onion into a small bowl.
- Chop bacon, and add to bowl with onion. Chill onion-bacon mixture in the freezer for 5 minutes.
- Roll out puff pastry dough to an 11-inch square (about 1/8-inch thick), then cut each side evenly into 4 pieces, so you have a total of 16 small squares.
- Crack egg into a small bowl and whisk with a pinch of salt to make the egg wash.
- Use a pastry brush to paint two connecting edges of a square with egg wash.
- Add a small spoonful of the bacon/onion mixture and a pinch of cheese to each square and fold over one side to make a triangle. Crimp the sides with a fork to seal.
- Repeat with remaining puff pastry squares. Lay turnovers on the baking sheet, leaving an inch or two of space between them.
- Chill in the freezer for 30 minutes.
- Paint each turnover with egg wash.
- Bake for 18-20 minutes, until pastries are golden brown.

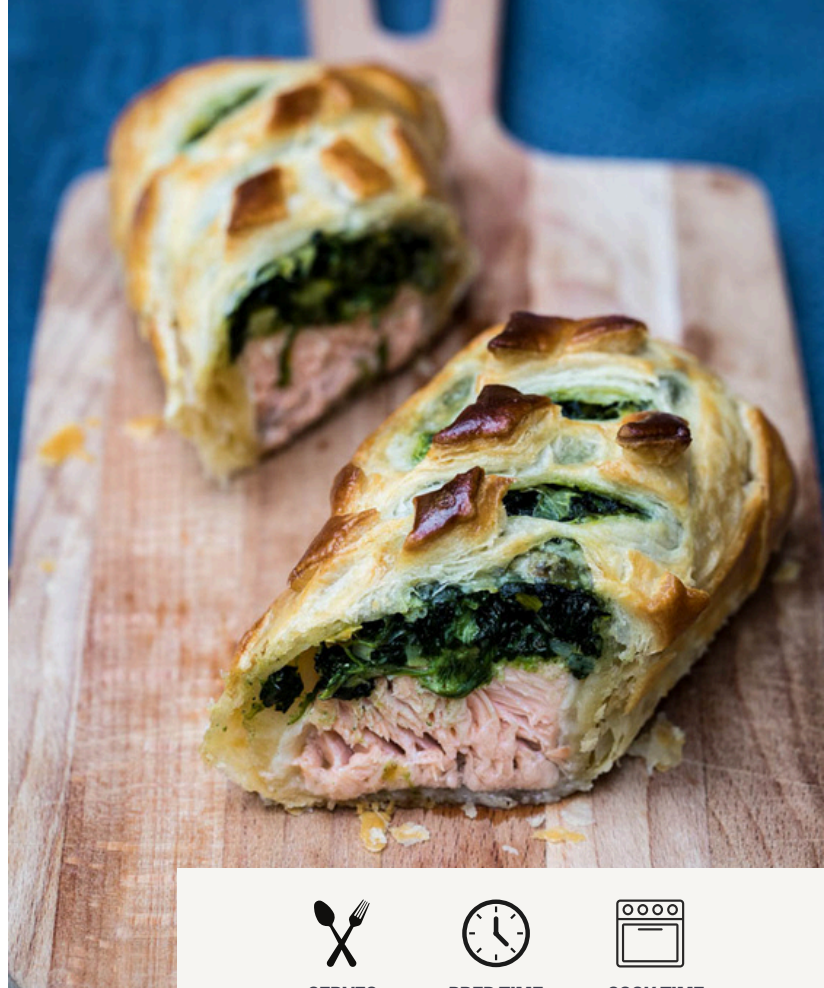
NOTES

Forming these bacon cheese turnovers can be a little difficult at first. You do want to stuff them with as much filling as you can—they are much tastier that way. You may find it's easiest to pick up each puff pastry square with your fingers after you have put on the filling. Hold the turnover at the folded edge with one corner pointed to the top, then use your fingers to stuff in the filling while you pinch the edges closed. It's fine to pull the pastry dough a little if you need too—just try not to stretch it too thin or it may split in the oven.

SALMON WELLINGTON

INGREDIENTS

- 4 ounces frozen spinach
- 1 leek
- 1 tablespoon butter
- 2 tablespoons white wine
- 1/3 cup heavy cream
- scant 3/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper
- 1 teaspoon lemon juice
- Two 4-ounce salmon fillets, skinned
- 1 sheet puff pastry (8.65 ounces), thawed
- 1 egg



SERVES
2



PREP TIME
25



COOK TIME
40

INSTRUCTIONS

- Defrost the spinach according to the package instructions and squeeze dry.
- Trim dark green leaves and root end from leek, and rinse. Slice leek in half lengthwise, and then into 1/4 inch slices cross-wise. If leek has lots of dirt between its layers, put the leek slices into a bowl of cold water and let sit for a few minutes. The dirt will fall to the bottom of the bowl. Remove leeks with a slotted spoon and pat dry.
- Heat butter in small saucepan over medium heat.
- Add sliced leeks and cook until leeks are softened, stirring occasionally, about 8 minutes.
- Pour in white wine and cook until liquid has evaporated, about 2 minutes.
- Add heavy cream, salt, and pepper, and simmer until cream thickens significantly, about 4-5 minutes. You should be able to scrape the bottom of the pan with your spatula and not have the cream run back into the empty area.
- Make sure all liquid has been squeezed out of thawed spinach.
- Then add spinach and lemon juice and stir until well coated. Set aside while you prepare the salmon.

cont.



INSTRUCTIONS, CONT.

- Preheat oven to 400° Fahrenheit.
- Roll puff pastry sheet into a long rectangle, roughly 8.5 inches by 12 inches, and about 1/8 inch thick. It should be wider than the length of your salmon fillets by at least an inch on each side.
- Cut in half width-wise, so you have two rectangles that are 8.5 x 6 inches.
- Place one salmon fillet in the middle of one of the rectangles, and season well with salt and pepper.
- Then arrange half of the creamed leek/spinach mixture on top of the salmon. The spinach mixture should be about 1/2 inch thick.

- Now flip over the fillets so that the spinach is on the bottom and the salmon is skin-side up.
- Wet your finger with some water, and then wet the edge of one long side of the pastry.
- Then fold up the other long side over the salmon.
- Fold up the side with the wet edge next, and seal the two sides together. Cut off excess dough on the two short ends. You just need enough to crimp and then fold under.

cont.



INSTRUCTIONS, CONT.

- Crimp each end with a fork.
- Flip salmon packets over and fold the crimped edges underneath.
- Now score the tops of each packet first in one direction and then the other.
- Move packets to a parchment-lined baking sheet.
- Make an egg wash by combining egg with a tablespoon of water and pinch of salt. Brush packets with egg wash.
- Place in oven and bake for 20-25 minutes, until pastry is golden brown.
- Take out and put baking sheet on a cooling rack to rest for a few minutes before serving.





TOMATO TART

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- 1 package Boursin cheese (5.3 ounces), divided
- 2-3 large, ripe tomatoes (around 1.5 pounds)
- $\frac{3}{4}$ teaspoon kosher salt
- 2 tablespoons chopped fresh basil, divided
- 2 teaspoons olive oil
- 1 egg yolk
- Freshly ground black pepper, to taste



SERVES
4-5



PREP TIME
15



COOK TIME
30



CHILL TIME
20

INSTRUCTIONS

- Thaw 1 sheet of puff pastry dough in refrigerator.
- Remove Boursin cheese from the refrigerator to soften.
- Slice tomatoes in $\frac{1}{4}$ -inch thick slices.
- Arrange tomato slices in a strainer, sprinkling each layer with kosher salt. You'll need about $\frac{3}{4}$ teaspoon salt total. Let slices drain for 20 minutes in strainer. Pat tomatoes dry with paper towels.
- On a lightly floured surface, roll out puff pastry dough to $\frac{1}{8}$ inch thick (about 10 x 12 inches), and place on a parchment paper-lined sheet pan.
- Use a pastry cutter or paring knife to score a $\frac{3}{4}$ -inch border around the sides of the dough without cutting all the way through the dough. Use a fork to prick the puff pastry dough inside of the border.
- Soften 3 $\frac{1}{2}$ ounces of Boursin (about $\frac{2}{3}$ of the package) in the microwave for 15 seconds on power level 5, if it is not soft enough to spread easily.

cont.



INSTRUCTIONS, CONT.

- Spread middle section of puff pastry with a thin layer of Boursin.
- Sprinkle with 1 tablespoon chopped basil.
- Layer tomato slices on top, overlapping them slightly.
- Chill sheet pan in freezer for 20 minutes, while preheating oven to 400° Fahrenheit.
- Drizzle tomatoes with olive oil. Sprinkle with pepper (if desired).
- Make an egg wash by mixing one egg yolk with a tablespoon of water and a pinch of salt. Use a small pastry brush to brush egg wash just on the exposed border of the puff pastry dough.
- Bake for 10 minutes, then crumble remaining Boursin cheese around the top of the tart.
- Bake an additional 20-25 minutes, until crust is flaky and golden brown. Make sure the bottom of the tart is browned before you remove it from the oven.
- Serve warm or at room temperature, garnished with more chopped fresh basil.

NOTES

The biggest danger with this tomato puff pastry tart is that the puff pastry crust gets too soggy. First, remove as much liquid as you can from the tomato slices—you can press them firmly with a paper towel. Make sure not to stack your tomato slices directly on top of each other so that you have more or less a single layer with a little bit of overlap. Also, make sure to check that the bottom of the crust is browned, before you take it out of the oven.

PESTO ASIAGO PINWHEELS

INGREDIENTS

- 1 sheet puff pastry (8.65 ounces), thawed
- 1/2 cup pesto (2.7 ounces)
- 1/3 cup grated Asiago cheese (1.8 ounces)
- 1 egg



SERVES
8



PREP TIME
10



COOK TIME
20



CHILL TIME
30

INSTRUCTIONS

- Unwrap sheet of puff pastry and lay flat on a piece of parchment paper with the long side horizontal.
- Spread pesto over puff pastry sheet, leaving a 1/2-inch border on the bottom.



- Sprinkle asiago cheese evenly over the pesto.
- Use a fork to combine egg with a tablespoon of water and a pinch of salt in a small bowl.
- Paint egg wash over the reserved border.
- Starting from the side without the egg wash, roll up into a log, pressing gently on the egg washed border to seal. (Reserve egg wash.)
- Wrap the parchment around the log and twist at the edges to hold it secure. Chill in freezer for 30 minutes, while you heat the oven to 400°F.
- When log is firm, use a sharp knife to cut into 1/3-inch slices and arrange on a parchment-lined baking sheet.
- Paint the top of each slice with egg wash.
- Bake for 20 minutes, until pinwheels are golden brown and crispy.



FIG AND BLUE CHEESE PASTRIES

INGREDIENTS

- 6 ounces fresh figs (about 9)
- 1 ounce blue cheese, softened
- 2 ounces cream cheese, softened
- Egg yolk for egg wash
- 1 sheet puff pastry (8.65 ounces), thawed
- Hot honey, to garnish (optional)



SERVES
9



PREP TIME
15



COOK TIME
25



CHILL TIME
30

INSTRUCTIONS

- Rinse figs and pat dry, then cut off the stems and chop into 4-6 pieces depending on the size of the fig.
- Combine the blue cheese and cream cheese in a medium bowl. Use a mixer to blend until smooth.
- In a small bowl, whisk together one egg with a tablespoon of cold water and a pinch of salt.
- Remove puff pastry dough from the refrigerator. Sprinkle a little bit of flour over your counter or a large cutting board. Roll out pastry dough into a square, 10.5 inches on all sides. As you roll, flip the dough over and add more flour to the board if your dough is sticking at all. Dough should be about 1/8-inch thick when done. Cut into 9 squares of 3.5 inches x 3.5 inches in size.
- Place a dollop of cheese mixture (a little less than 1 tablespoon) into the center of each pastry square.
- Top with a few fig pieces (about 4-6), then paint a small amount of egg wash on one corner of the pastry square as you bring it up over the opposite corner and squeeze together to seal. Put egg wash in the refrigerator for later.

cont.



INSTRUCTIONS, CONT.

- Next, you need to chill the pastries before baking. If you have a sheet pan that will fit in your freezer, line it with parchment paper and carefully place the pastries on it before moving it into the freezer. If a sheet pan won't fit, line a plate with parchment paper, and place the pastries on that. Freeze pastries for at least 30 minutes, until they are quite firm. Meanwhile, preheat oven to 400° F.
- After 30 minutes in the freezer, place pastries a couple of inches apart on a parchment-paper lined sheet pan (if they are not already on one).
- Paint all exposed pastry with egg wash using a pastry brush.
- Bake for 25-30 minutes, until pastries are cooked through and golden brown.
- Drizzle with hot honey to serve.



CHEESEBURGER ROLLS

INGREDIENTS

- 1/2 pound lean ground beef (no more than 20% fat)
- 1/2 cup shredded cheddar cheese (1 1/2 ounces)
- 1/4 cup chopped dill pickles (1 1/2 ounces)
- 1/4 cup finely chopped onion (1 1/3 ounces)
- 1 tablespoon ketchup
- 3/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 sheet puff pastry (8.65 ounces), thawed
- Egg for egg wash
- Sesame seeds, for garnish
- Ketchup, to serve



SERVES
6



PREP TIME
10



COOK TIME
25



CHILL TIME
30

INSTRUCTIONS

- Combine ground beef in a bowl with cheddar cheese, pickles, onions, ketchup, salt, and pepper.
- Roll puff pastry dough to a 10x10-inch square, about 1/8-inch thick.
- Cut in half vertically. With the pastry rectangles vertical, add half of the meat mixture in a long column in the middle of each rectangle.
- Make an egg wash by combining an egg with a tablespoon of water and a pinch of salt.
- Brush egg wash on one long edge of each rectangle.
- Roll up and seal the dough by pressing gently but firmly on the egg-washed edge.
- Chill in the freezer for 30 minutes, while you preheat the oven to 400°F.

cont.



INSTRUCTIONS, CONT.

- Slice into 1 1/2-inch wide pieces and place seam-side down on a parchment-lined baking sheet, at least an inch apart.
- Brush with egg wash and sprinkle with sesame seeds.
- Bake for 20-25 minutes, until golden brown.
- Remove from oven, let cool slightly, then serve with ketchup for dipping.

NOTES

Some of the fat from the beef and pastry will ooze out when baked—don't worry! Just remove from the pan when done and blot the bottom of each cheeseburger roll with a paper towel before adding to a serving platter.

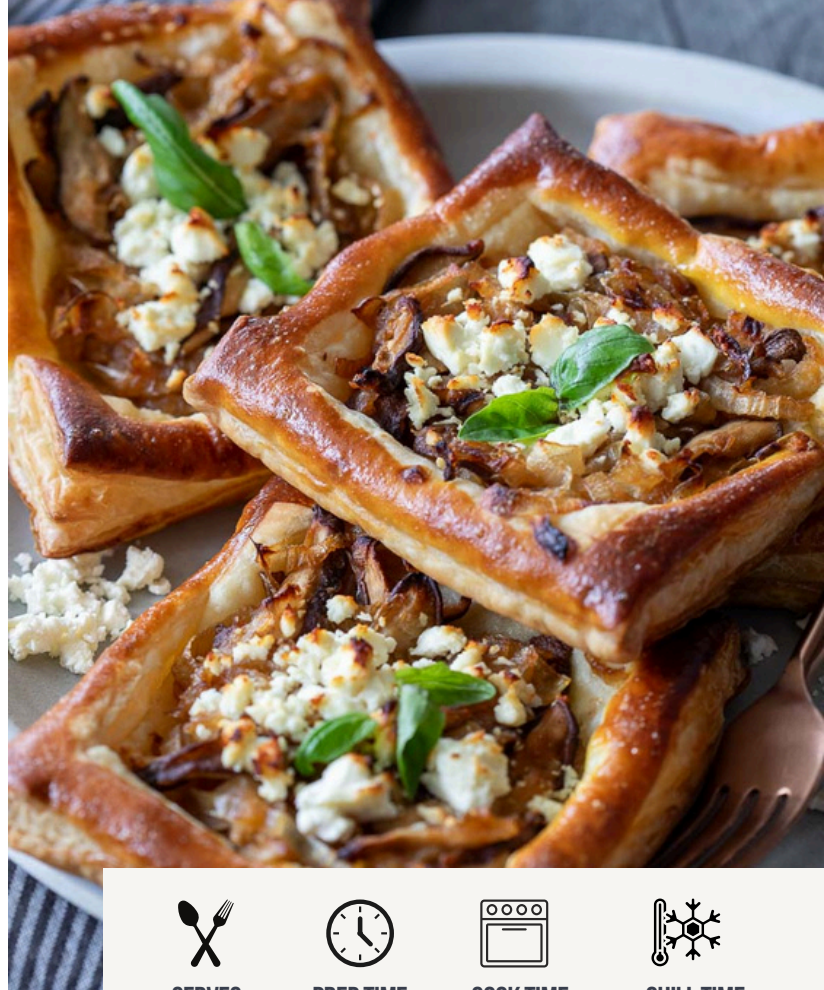
Substitute relish for pickles if you'd like.

Everything But the Bagel seasoning makes a great substitute for sesame seeds on top!

MUSHROOM ONION FETA PASTRIES

INGREDIENTS

- 3 ounces shiitake mushrooms
- 2 tablespoons olive oil, divided
- 1 large onion
- 1/2 cup crumbled feta cheese
- 1 sheet puff pastry (8.65 ounces), thawed
- Egg for egg wash
- Fresh basil, for garnish (optional)



SERVES
4



PREP TIME
10



COOK TIME
55



CHILL TIME
50

INSTRUCTIONS

- Wipe mushrooms clean with a wet paper towel. Slice thinly.
- Put a tablespoon of oil in a medium nonstick skillet and sauté mushroom slices over medium heat until they release their moisture and brown lightly, about 5 minutes. Remove from pan and set aside in bowl.
- Peel onion and slice into thin half-moons.
- Add remaining tablespoon of oil to pan.
- Add onion slices and sauté over low heat until onion is soft and caramelized, about 30 minutes. Remove from pan and combine with mushrooms in bowl.
- Put bowl in refrigerator to chill until filling is cool, about 20 minutes.
- Roll out puff pastry dough to a 10 1/2 inch square, about 1/8-inch thick. Then cut into 4 squares.
- Use a small sharp knife or pastry cutter to score a square about 1/2 inch from the edge of each pastry square without cutting entirely through the pastry. Use a fork to prick the inside of the squares.

cont.

INSTRUCTIONS, CONT.

- Stir feta cheese into mushroom/onion mixture.
- Divide the mixture between the four squares evenly, placing within the border of each square.
- Chill for 30 minutes while you preheat the oven to 400° F.
- Make an egg wash by using a fork to combine an egg with a tablespoon of water and a pinch of salt in a small bowl.
- Paint edges with egg wash, then bake pastries for 20 minutes, until edges are deep golden brown.
- Garnish with fresh basil leaves to serve, if desired.





thank you

I hope you enjoyed this collection of recipes, and that they build your confidence and delight in baking for your friends and family!

If you have any questions or problems with any of the recipes, don't hesitate to reach out to me via email: chefmolly@vanillabeancuisine.com

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