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# Sweet Palmiers

Makes 28 Cookies

## Ingredients

- 454 g, frozen rolled puff pastry sheets\* (thawed)
- 1 egg, lightly beaten
- ¼ cup granulated sugar, plus more for dusting

*\*Each carton contains two puff pastry sheets (10 x 10 inch) pre-rolled. You'll need only one sheet of pastry for this recipe.*

*If the 454 g rectangular cartons are not available, select a 397 g puff-pastry block instead. Roll into a rectangle 10 x 14 x 1/8-inch thick and follow the recipe accordingly (folding the dough along the 14-inch edges). Makes about 40 cookies.*

## Cooking Instructions

Preheat oven 400°F.

Unfurl one (10 x 10-inch) sheet of dough onto parchment paper dusted with 2 Tbsp sugar. Sprinkle another 2 Tbsp sugar on top of the dough and gently press on the pastry, with your hands, to embed the sugar.

Fold in one edge of the pastry approximately 1¾ inches and the opposite edge in 1¾ inches. Repeat each fold until the two edges meet in the middle.

Brush the beaten egg along both sides of the seam.

Fold the dough in half, along the seam, to create a cylinder.

Dust with additional sugar, cover and refrigerate for at least 30 minutes.

Cut the chilled dough into ⅓-inch-thick slices and transfer to parchment paper. Dust with additional sugar, cover with another sheet of parchment and gently flatten with a rolling pin.

Arrange on a parchment-lined baking tray, leaving an inch between each. Cover and refrigerate for at least 30 minutes before baking.

To promote caramelization, lightly spritz the cookies with a bit of water just before baking. Fill a spray bottle with cold water or place a hand under a water faucet and flick the excess water from your fingertips directly over the pastries.

Bake in a preheated hot oven 6-7 minutes or until the edges are golden. Remove the baking tray, turn the cookies over with a spatula, and return to the oven for 4-5 additional minutes or until golden. Cool on a wire rack.

# Roasted Vegetable Tarts

Makes Eight 4" Tarts

## Pastry

- 1 lb commercial frozen Puff Pastry or Handcrafted Puff Pastry
- Flour for dusting the dough
- 1 egg, lightly beaten

## Filling

- 1 cup ricotta cheese, strained\*
- 1/2 cup (about 3 ounces) crumbled feta
- Zest from one lemon, plus 1½ Tbsp lemon juice
- Kosher salt
- 1 3/4 pounds of vegetables (cauliflower, carrots, tomatoes and/or shallots) or 8 portobello mushrooms, sized to fit neatly in the tarts, as pictured
- 1 lightly beaten egg
- 1 Tbsp olive oil, plus more as needed if using mushrooms
- 1 Tbsp butter, if using mushrooms

*\*Place a fine-mesh strainer over a bowl. Line it with cheesecloth and add the ricotta. Cover and refrigerate a few hours, preferably overnight. Discard any excess liquid.*

## Dressing

- 1/4 cup white wine vinegar
- 1/4 cup vegetable oil
- 1 clove garlic, finely minced
- 1 tsp fresh thyme, plus extra for garnish
- 2 anchovies, rinsed, drained and finely minced (optional)
- 1 tsp capers, roughly chopped
- 1 tsp Dijon-style mustard
- Kosher salt

## **Pastry**

Prepare the Puff Pastry according to the instructions. If using commercial puff pastry thaw according to the instructions on the package, before using.

Working with half the pastry ( $\frac{1}{2}$  lb) at a time, place the dough onto a flour-dusted work surface (if the dough is sticky, place it onto sheet of parchment paper dusted with flour instead).

Roll the dough into a 10 x 10-inch square,  $\frac{1}{8}$  inch thick. Then into four equal squares (5 x 5 inches).

Brush the border of each square with the lightly beaten egg, then fold the edges over, about  $\frac{3}{4}$  inch, to create an edge. Score the corners of each square with an X using the dull side of your knife. Finally, poke holes into the base of each tart (as pictured). If the dough becomes too soft to work with at any time, wrap in plastic and refrigerate until firm.

Place the pastry squares onto a tray or plate lined with parchment paper, cover with plastic wrap and refrigerate at least 40 minutes. Alternatively, wrap the squares of dough in plastic and refrigerate 40 minutes.

### **Preheat oven 400° F.**

Place the *chilled* squares of dough onto a parchment-lined baking tray (if they're not already on one), leaving an inch or more between each. Dust the base of each tart with a rounded teaspoon of Parmesan cheese. Brush the edges with the remaining beaten egg.

Bake in a pre-heated oven, 10-15 minutes, or until golden and cooked through, rotating the pan halfway through baking. The pastries will puff in the oven, then settle as they cool.

Cool on a wire rack.

## **Cheese Filling**

In a small bowl, combine the strained ricotta cheese, crumbled feta, lemon zest, lemon juice and a pinch of kosher salt. Set aside.

## **Roasted Vegetables**

Cauliflower, mini carrots, tomatoes and/or shallots.

Peel, chop and slice your selected vegetables into pieces no larger than 3 inches. Spread the vegetables onto a parchment-lined baking sheet in a single layer. Drizzle with 1 Tbsp olive oil and sprinkle evenly with a pinch, about ¼ tsp, kosher salt.

Roast in a 400°F preheated oven 25-30 minutes, or until tender, rotating the pan to promote even browning. Check the vegetables after 8-10 minutes; if using a combination of vegetables, some will need to be removed earlier than others. Alternatively, roast each variety separately to ensure they cook evenly.

If using **Portabello Mushrooms** Clean the mushrooms with a damp cloth. Remove and reserve the stems for another use. Heat 1 Tbsp oil and 1 Tbsp butter in a medium skillet (preferably non-stick). Add the mushrooms, without crowding the pan, gills facing down. Cook over medium heat until the caps have softened slightly. (They will shrink as they cook.) Turn the mushrooms over and sprinkle each with a pinch of kosher salt. Continue to cook, adding additional butter/oil if sticking, until the mushrooms are tender. Reserve any liquid that accumulates (it will be added to the tart).

### **Putting It All Together**

Fill each tart with 2-3 tablespoons of the ricotta and feta mixture. Top with your choice of roasted vegetables. If using mushrooms, place the gills facing up and drizzle with the reserved mushroom liquid.

Reheat the tarts in a 400°F oven for 10-12 minutes or until the cheese mixture has warmed through.

**Dressing** In a small container, whisk together the dressing ingredients.

Just before serving, re-whisk the dressing and drizzle over the vegetables. Garnish with thyme leaves.