

Ham and Cheese Puff Pastry

Ingredients

- 1 Puff Pastry Sheet
- 2 T Dijon Mustard
- 6 Ham Slices
- 1 c Cheese (grated)
- 1 Egg Yolk (beatened)

Instructions

- 1.Preheat the oven to 450. Line a baking sheet with parchment paper. On a floured surface, roll out the dough to a 10" square. Transfer pastry to baking sheet.
- 2.Brush mustard over all of the dough leaving a $\frac{3}{4}$ " border. Place the ham slices, slightly overlapping each other on the bottom half of the dough, again leaving a border for crimping. Cover the ham with the cheese.
- 3.Fold the top half of the dough over the ham and cheese, and press the edges closed gently with your fingers. Use a fork to crimp the edges. Brush the egg yolk over the entire exposed surface liberally.
- 4.Bake for 17-19 minutes, until the pastry is golden brown. Let cool for a few minutes before

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slicing an serving.