

Pesto Palmiers

Courtesy of Chef Robert Graf from Alphorn Bistro

- 1 Cup Fresh Basil Leaves
- 1 Clove Garlic, Crushed
- ¼ Cup Grated Parmesan Cheese
- 1 Tablespoon pine nuts, toasted
- 2 Tablespoons Olive Oil
- 4 Sheets ready-rolled puff pastry, thawed

Preheat the oven to 425 degrees F

Roughly chop the basil leaves in a food processor with the garlic, parmesan and pine nuts. With the motor running, gradually add the oil in a thin stream and process until smooth.

Spread each pastry sheet with a quarter of the basil mixture. Roll up one side until you reach the middle then repeat with the other side. Place on a baking tray. Repeat with the remaining pastry and basil mixture. Freeze for 30 minutes.

Slice each roll into 1.5 CM (5/8 inch) slices. Curl each slice into a semi-circle and place on a lightly greased baking tray. Allow room for the palmiers to expand during cooking. Bake in batches for 15 – 20 minutes, or until golden brown.

Serve with a nice glass of German Riesling or Champagne
Happy New Year.

Optional variations: Palmiers are delicious bite-sized specially shaped pastry snacks which traditionally were sweet. They were made by sprinkling sugar between the pastry folds and then cutting into slices before baking until crisp. Sometimes they are dusted with icing or confectioners sugar and served as a petit four with coffee. Other savory variations include spreading with a prepared tapenade paste made with olives, capers, anchovies, oil and garlic. Or another simple version is to sprinkle just the grated parmesan cheese between the pastry layers before baking.
Enjoy!