



## Cheesy Palmiers with Garlic & Chives

**Servings: 32**

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 50 minutes

*Not the easiest things to make (a pain-in-the-ass to spread the filling). However, the presentation is IMPRESSIVE. The double pin-wheels will remind you of parmesan sticks. But, the tangy goat cheese takes this to another level.*

### COMBINE:

8 ounces goat cheese, softened

1/2 cup Parmesan cheese, grated

1/4 cup fresh chives, minced

2 teaspoons fresh garlic, minced

salt & pepper to taste

1/4 teaspoon red pepper flakes, to taste

### UNFOLD:

1 package frozen puff pastry, thawed

1 large egg

1 teaspoon water

Parmesan cheese, grated (garnish)

*TIP: To make it easier to spread the filling without tearing the dough, add dollops of the filling over the pastry, then spread it evenly.*

*NOTE: Palmiers are best served warm.*



Preheat oven to 400°F.

Line two baking sheets with parchment paper; set aside.

### PREPARE FILLING (5 minutes):

Combine goat cheese, Parmesan, chives, and garlic; season with salt and pepper flakes.

### MAKE DOUGH (12 minutes + 30 minutes to freeze):

Unfold a pastry sheet on a lightly floured surface and roll into a 10 x 14-inch rectangle. (If dough gets warm, briefly freeze.)

Spread half the cheese mixture evenly over pastry rectangle.

Roll up pastry evenly from both short sides until they meet in middle.



Transfer rolled pastry to a prepared baking sheet; freeze until firm, 30 minutes.

Repeat all steps with remaining pastry and filling.

### FORM PALMIERS & BAKE (30 minutes):

Trim ends of rolls; discard scraps. Cut rolls crosswise into 1/4- to 1/2-inch-thick slices.



Arrange the palmiers on prepared baking sheets, spacing 1-inch apart.

Brush tops of palmiers with egg wash; sprinkle with additional Parmesan.

Bake palmiers until golden brown, 20-25 minutes.

COOL & SERVE (15 minutes):

Let palmiers cool on baking sheets 5 minutes, then transfer to a rack to cool until warm.

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