

Rolled ham, Monterey jack, maple flaky croissant |

Recipe for 12 tapas

Description

A technique used for croissant dough (viennoiserie) that we propose with puff pastry, in a salted version.

Note

The cheese, like the ham, can be chosen according to your taste.

For the gilding, there are many recipes, you don't have to add maple syrup if you don't like sweet and salty.

Ingredients

Salted Puff pastry

- 2 Unit(s) Sheet of puff pastry
- 150 Gr Cooked ham
- 200 Ml Monterey jack cheese
- 1 Unit(s) Egg yolk
- 2 Tbsp Water
- 1 Tsp Maple syrup

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **410 F°**

Setting up

In a bowl, mix the egg yolk, water and maple syrup (or honey), you get a golden color, keep it in the refrigerator.

Cut the slices of white ham in julienne.

Grate the cheese if necessary.

Process

Make sure you have two sheets of puff pastry (40 x 28 cm), minimum.

On the first sheet, brush the surface with gold, place the julienne of ham on the surface, then the grated cheese.

Brush the second sheet of pastry with cold water. Place the wet side against the filling.

Roll the pastry with a rolling pin to ensure an even surface.

Croissant technique (pastry)

Along the width of your rectangle, cut out triangles with a base of about 5 to 6 cm.

Starting from the base of your triangle, roll it out to the tip. Place each crescent on a baking sheet with parchment paper.

Brown the crescents before putting them in the oven, making sure they are nicely colored while baking.

You can serve them warm or room temperature.

Bon appétit!