

Ham and Cheese Palmiers

Essentially these Ham and Cheese Palmiers are made from shop bought puff pastry, layered with ham and cheese and then rolled into the distinctive Palmier shape.

Ingredients

8 oz pack rectangular butter puff pastry
3 oz finely grated Emmenthal cheese
2 teaspoon mixed dried herbs seasoning
4 slices thin cooked ham

Method

Cut the puff pastry in half lengthways and sprinkle with the cheese, pressing in lightly.

Cover the whole pastry area with the ham.

Take the two short sides and bring to the middle, pinching to seal.

Sprinkle with cheese and bring the short sides to the middle again.

Wrap in grease proof paper and refrigerate for at least 30 minutes or overnight.

Preheat the oven to 450 and slice the ham and cheese palmiers into half centimetre slices.

Season with salt and pepper and a sprinkling of herbs and bake for 10-15 minutes until puffed and golden.

Transfer to a cooling for a few minutes before serving still warm.

