

Maine Arts Camp

Recipe Name: Savory Palmiers

Chef: Charles Limoggio CEC

Preparation Time: 20 Minutes

Servings: 24 pieces

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
8	slices	Prosciutto	
1	sheet	Frozen puff pastry dough	thawed
1	Small can	Tomato paste	
		Granulated garlic	As needed
1	Tablespoon	Grated Parmesan cheese	

Procedure:

1. Roll into a 14-in. x 10-in. rectangle.
2. With a knife, very lightly score a line widthwise across the middle of the pastry. Brush rolled out pastry with tomato paste, sprinkle parmesan, dust lightly with granulated garlic and lay in thin sliced prosciutto.
3. Starting at one short side, roll up jelly-roll style, stopping at the score mark in the middle. Starting at the other side, roll up pastry jelly-roll style to score mark. Chill well before cutting into 3/8-in. slices.
4. Roll and bake as directed. Cool and enjoy.

Store in airtight container

Notes: 16 thin slices salami or 8 thin slices ham can be substituted for prosciutto if desired.