

Appetizer Pepperoni Basil Tomato Puffs

Ingredients:

1 sheet of puff pastry
1 or 2 tomatoes, sliced
½ cup of shredded parmesan
Pepperoni slices (2 per appetizer)
Fresh basil – chopped
1 egg yolk mixed with 1 teaspoon of water
Salt and pepper

Directions:

Preheat your oven to 360 degrees. Line a baking sheet with parchment paper. Roll out the puff pastry and transfer on a baking sheet. Cut 9 squares – approximately 3 inches by 3 inches. On each square, arrange a tomato slice, topped with 2 pepperoni slices, a sprinkle of parmesan cheese, salt, pepper and chopped basil. Fold to opposite corners of each squares to form little boats. Brush each pasty with egg yolk and then refrigerate for 10-15 minutes before baking in the oven for 15-20 minutes, until cheese is melted and pastries are puffed and golden. Serve immediately, enjoy!

Note: Make sure that the puff pastry is cold when it goes into the oven.

