

## Ham, Gruyère & Mustard-Honey Palmiers

Yield: About 50 palmiers

### Ingredients

1 package “Tenderflake” frozen puff pastry, thawed in refrigerator  
1 ½ Tb Dijon mustard  
½ Tb Honey  
4 oz. shredded Gruyère  
1 ½ oz. finely grated Parmigiano Reggiano  
4 oz. very thinly sliced baked ham (high-quality brand with minimal fat)

### How to make:

Heat the oven to 425°F. Set up two racks to upper-middle and lower-middle positions.

Mix the honey and mustard together. On a lightly floured work surface, roll the entire slab of thawed pastry to a 10x18-inch rectangle, ignoring the factory-made break in the product. Using the back of a spoon, spread the pastry evenly with the mustard. Sprinkle on the Gruyère and Parmigiano in an even layer.

Arrange the ham in a single, even layer, tearing or cutting pieces to fit. Lay a piece of parchment or waxed paper on top and gently roll and press with the rolling pin to compress the layers.

Gently peel off the paper without disturbing the ham.

Cut the rectangle in half widthwise to make two 10x9-inch bands. Gently roll one long edge of a band into the center and then roll the opposite edge in so the two rolls meet in the middle and resemble a double scroll. Press lightly to stick the two rolls together. Repeat with the second band. (The rolls can be assembled to this point and held in the refrigerator for several hours, or frozen for no more than 24 hours then thawed in the refrigerator slightly. This helps with easing the cutting process.)

With a very sharp knife, slice each band into about 25 pieces, just under 1/2-inch each. Arrange the palmiers on two parchment-lined or nonstick baking sheets and bake until deep golden brown and no longer doughy in the center (break one open to be sure), 10 to 12 minutes, switching trays half way through (top to bottom and front to back). Be careful not to burn the bottoms. Let cool on a rack and serve just slightly warm or within an hour.

Based on a recipe from “Fine Cooking” magazine (#54, January 2003).