

Italian Puff Pastry Squares

Serves 6

Ingredients

1 sheet puff pastry, defrosted and rolled out to ¼ inch thickness

¾ cup freshly grated mozzarella cheese

¼ cup freshly grated parmesan cheese

½ cup ricotta cheese, room temperature

1 heaping tablespoon sour cream, room temperature

½ tsp grated lemon zest

1 egg, whisked

Your favorite toppings such as artichokes, olives, capers, peppers, anchovies

Salt and pepper to taste

Method

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Mix together the cheeses, lemon zest and seasonings

Trim the edges of the pastry to form a neat rectangle. Cut the pastry into six rectangles.

Create an inside border about ¾ inch wide by gently scoring (don't cut all the way through!) around each rectangle. Brush the border with egg.

Add the remaining egg to the cheese mixture. Spread the cheese filling up to the inside border of each rectangle.

Arrange your toppings on top of the cheese mixture.

Bake 10 – 15 minutes until puffed and golden.

Buon Appetito!