

Maine Arts Camp

Advanced Cooking Day 5

Recipe Name: Savory Palmiers

Chef: Charles Limoggio C.E.C.

Preparation Time: 20 Minutes

Servings: 24 pieces

Yield:

| Quantity | Unit | Ingredient Name | Prep Notes |
|----------|-----------|---------------------------------|-------------|
| 8 | slices | Prosciutto, salami or pepperoni | Thin sliced |
| 1 | sheet | Frozen puff pastry dough | thawed |
| 1 | Small can | Tomato paste | |
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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. 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. Cut into 3/8-in. slices.
 3. Brush rolled out pastry with tomato paste, dust lightly with granulated garlic and lay in thin sliced prosciutto. Roll and bake as directed.
- Store in airtight container

Notes: Best when served same day as baking. Do not need to be served hot.