



MONTICELLO VINEYARDS

Enjoy with Cabernet Sauvignon

CHIPOTLE CHEESE PUFFS

1 cup shredded sharp cheddar cheese
½ cup shredded Parmesan cheese
¾ tsp chipotle chili powder
1 sheet frozen puff pastry, thawed (from 17.5oz package)

1 egg, lightly beaten with 1 Tbsp water

Heat oven to 400°. Coat a large baking sheet with nonstick cooking spray.

In a small bowl, mix together cheeses and chili powders. Set aside.

Place pastry sheet on a lightly floured work surface. Roll out to a 12 x 10-inch rectangle. Lightly brush with egg wash. Starting at a short end, sprinkle ¾ cup of the cheese mixture over one half of the pastry. Fold other half over cheese like a book. Gently press down over cheese. Place on a small baking sheet and refrigerate for 15 minutes.

Place pastry on a cutting board and trim sides even. Cut into approximately fifty 1-inch squares. Lightly brush tops with egg wash and sprinkle with remaining cheese. Gently press cheese down so it adheres to pastry. Bake at 400° for 13 to 15 minutes, until golden. Serve immediately.

Makes about 50 pieces.

Do-Ahead-Tip: Bake Cheese puffs and cool completely. Place in resealable plastic bag. Freeze up to 2 weeks. To reheat, thaw and place on baking sheet. Bake at 400° for 5 minutes.

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