



Enjoy with Sparkling Wine

SMOKED SALMON AND EGGS IN PUFF PASTRY

17¼ oz. pkg. frozen puff pastry
 8 eggs or 4 eggs plus 1 cup refrigerated or
 frozen egg product, thawed
 ½ cup skim milk
 ¼ tsp. salt
 ¼ tsp. pepper
 1 Tbsp, margarine or butter ½ of an 8-oz. tub
 cream cheese with chive and onion
 ½ tsp. dried dillweed

3 oz. thinly sliced smoked salmon (lox-style)
 ⅓ cup shredded mozzarella cheese
 1 slightly beaten egg
 10-12 Puff Pastry Stars (optional)

Thaw 1 puff pastry according to package directions. Lightly grease a baking sheet; set aside.

In a bowl beat together eggs or eggs plus egg product, milk, salt, and pepper. In a large skillet melt margarine over medium heat; pour in egg mixture. Cook without stirring till mixture begins to set on bottom and around edge. Using a spatula, lift and fold partially cooked eggs so uncooked portion flows underneath. Continue cooking 2 minutes or till eggs are just set. Remove from heat. Dot with cream cheese; sprinkle with dillweed. Fold till combined.

Unfold pastry on a on a lightly floured surface; roll into a 17x12-inch rectangle. Place on prepared baking sheet (short sides may extend over side of sheet). Arrange the smoked salmon crosswise down the center one-third of the pastry to within 1 inch of the top and bottom edges. Spoon scrambled eggs over salmon. Sprinkle with mozzarella. Combine the 1 beaten egg with 1 tablespoon water. Brush edges of pastry with egg mixture. Fold a short side of pastry over filling. Fold remaining short side over top; seal. Seal ends well and brush top of the pastry with egg mixture. If desired, top with about 10 to 12 Puff Pastry Stars, and brush with egg mixture.

Bake in a 375° oven about 25 minutes or till pastry is golden brown. Serves 6.

TO MAKE AHEAD: Assemble and chill the unbaked, filled pastry for up to 24 hours. To serve, bake, uncovered, in a 375° oven for 35 to 40 minutes or till pastry is golden brown and filling is hot.

PUFF PASTRY STARS: Thaw remaining sheet of puff pastry. Unfold on a lightly floured surface. Roll into a 10-inch square. Using a 1-inch star-shaped cutter, cut out stars. Place 10 to 12 stars on unbaked, filled pastry. Place remaining stars on an ungreased baking sheet. Bake in a 375° oven 12 to 15 minutes or till golden. Makes about 40 stars.

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