

SERVES: 3-6

PREP TIME: 55 MIN

COOK TIME: 8-10 MIN, PLUS COOLING TIME

**SKILL LEVEL:** 



**REQUIRES USE OF:** 





# **HAM & CHEESE HAND PIES**

#### **INGREDIENTS:**

1 pre-made puff pastry sheet, frozen

1 egg

1 tablespoon water

flour, a small amount for dusting the counter

3 teaspoons honey mustard (see recipe on reverse side)

6 teaspoons gourmet spreadable cheese

4-6 thin slices deli ham

1/4 cup Gruyère cheese, finely grated poppy seeds



### **ITEMS TO GATHER:**

apron

measuring spoons

measuring cups

silicone mat or parchment paper

chef's knife

cutting board

baking sheet

rolling pin

pizza wheel (cutter)

fork

pastry brush

oven-safe mitts

butter knife

wire cooling rack

2 small bowls

spoon



# **GET COOKIN'!**

#### **INSTRUCTIONS:**

Place all your ingredients and cooking tools on the counter near your cooking area.

Remove the pre-made pastry sheet from the freezer and thaw one sheet at room temperature for 40 minutes or until easy to handle.

When the pastry sheet is thawed, preheat the oven to 400°F.

Place a silicone mat on a baking sheet or line with parchment paper.

In a small bowl, add the egg and one tablespoon of water. Using a fork, beat the egg and water until combined thoroughly. Set aside.

Sprinkle a clean area of the counter with flour and carefully roll out the puff pastry into a rectangle. (If the pastry tears a little bit, just pinch it closed with your fingers.)

Using a pizza wheel, cut the pastry sheet into six squares and place onto the baking sheet.

Using a pastry brush, lightly brush the edges of each square with the beaten egg mixture.

In a small bowl, combine the honey mustard and spreadable cheese. Mix thoroughly until well combined.

Spoon an equal amount of the mustard-cheese mixture onto each pastry square and spread evenly using a butter knife. Make sure to leave  $\sim 1/4$  inch border free from any ingredients.

Using a chef's knife and cutting board, cut each piece of ham into quarters. On top of each puff pastry square, stack 3-4 pieces of the cut ham and one tablespoon of Gruyère cheese. Remember, keep the 1/4 inch border free from any ingredients.

Take the bottom tip of the pastry and fold it diagonally, turning the square into a triangle.

Using a fork, crimp along the edges, making sure to enclose all the filling. Brush egg mixture on top of each triangle and sprinkle with poppy seeds.

Place the hand pies into the oven and bake until they are puffy and golden-brown, 10-12 minutes.

Using oven-safe mitts, carefully remove the baking sheet from the oven and place the individual hand pies on a wire cooling rack for 10 minutes.

## **ENJOY!**

# HOMEMADE HONEY MUSTARD

3 tablespoons Dijon mustard

3 tablespoons honey

1 tablespoon cider vinegar

3 tablespoons olive oil

Mix together all ingredients.

