

HAM & GRUYERE THUMBPRINTS

Source: marthastewart.com

Prepared by: Kimi Nelson

Serves: 12

1/2 cup (1 stick) unsalted butter, cut into large pieces
1/2 teaspoon coarse salt
1 cup water
1 cup all-purpose flour
4 large eggs
½ teaspoon freshly ground pepper
½ cup finely chopped or ground black forest ham (2 ounces)
1 cup finely shredded Gruyere cheese, plus 36 cubes (1/2 inch) for centers (8 ounces total)

Preheat oven to 400 degrees. Bring butter, salt, and the water to a boil in a large, heavy saucepan over medium heat, stirring occasionally (butter will melt). Add flour; stir vigorously until incorporated. Continue to cook, stirring, until the mixture pulls away from sides of pan and a thin film forms on bottom of pan, 1 to 2 minutes. Remove from heat; let cool 2 minutes.

Transfer dough to a large bowl; add eggs 1 at a time, beating with a wooden spoon to incorporate each before adding the next, about 2 minutes. Stir in pepper, ham, and shredded cheese.

Spoon dough into a pastry bag fitted with a 1/2-inch star tip. On a baking sheet lined with a Silpat baking mat or parchment paper, pipe 1 1/2 inches wide rosettes, 1 inch apart. Make a deep indentation at the center of each with your thumb (dampen thumb to keep it from sticking to dough). Bake until crisp and golden, 25 to 30 minutes. Transfer thumbprints to a wire rack to cool completely. Press a cheese cube into indentation of each.

Place on clean baking sheets; freeze (uncovered) until firm, about 1 hour. Transfer to an airtight container; freeze until ready to use, up to 6 weeks.

To serve, preheat oven to 425 degrees. Place thumbprints on ungreased baking sheets; bake until heated through and cheese is melted, 10 to 14 minutes. Serve warm.

Kimi's Notes:

I will definitely make these again! They freeze very well and can be pulled out at the last minute for unexpected guests.

