

HAM AND CHEESE FEUILLETE

Prepared by: Natalie O'Dell-Crocker, June 2019

Source: Bon Appetit, December 2018

- 2 14–17-oz. packages puff pastry, thawed overnight in refrigerator
 - All-purpose flour (for surface)
 - ¼ cup Dijon mustard, plus more for serving
 - 8 oz. cooked ham, thinly sliced
 - 4 oz. Swiss cheese, thinly sliced
 - 1 large egg
 - 1 tsp. heavy cream
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- Roll out 1 package of puff pastry on a floured surface to a 16x12" rectangle. Transfer to a parchment-lined rimmed baking sheet and chill while you roll out remaining sheet of pastry. Transfer to another parchment-lined rimmed baking sheet and chill both sheets of pastry until cold, about 15 minutes.
 - Transfer parchment with pastry to a clean surface. Spread ¼ cup mustard evenly over 1 sheet of pastry, leaving a ½" border around the edges. Layer ham, then cheese over mustard. Fold border of pastry up over edge of filling. Brush edges lightly with water. Arrange remaining sheet of pastry on top, then trim edges with kitchen shears or a sharp knife so top layer fits over bottom with no overhang. Crimp edges with a fork. Using parchment, slide pastry back onto baking sheet. Chill, uncovered, at least 30 minutes.
 - Preheat oven to 400°. Lightly beat egg and cream in a small bowl to blend. Brush egg wash evenly over puff pastry. Cut thin slits in a decorative pattern into top of pastry to allow steam to escape. Bake feuilleté, rotating pan halfway through, until puffed and deep golden brown, 30–35 minutes. Let cool slightly before cutting into 1½" squares. Serve warm with additional mustard alongside.



