Prosciutto, Pesto & Gruyere Cheese Pinwheels

Makes 12 | 30 minutes

INGREDIENTS

1 sheet store-bought puff pastry
4 Tablespoons basil pesto
1 teaspoon finely chopped fresh basil leaves, for garnish
1 large egg
1 tablespoon water
All-purpose flour for rolling the puff pastry
4 slices prosciutto
1/2 cup grated gruyere cheese

DIRECTIONS

1. Thaw puff pastry overnight in the fridge, or on the counter (out of packaging on a baking sheet) until cool but pliable, about 40 minutes.
2. Preheat oven to 400°F with rack in middle. Line two baking sheets with parchment.
3. Whisk egg and water in a small bowl; set aside.
4. Lightly flour counter. Unfold pastry and dust with flour if sticky.
5. Roll into a 12x10-inch rectangle with the long edge facing you.
6. Spread pesto evenly, leaving 1/2-inch border.
7. Lay prosciutto slices evenly over pesto, then sprinkle with cheese.
8. Brush border with egg wash. Roll tightly into a log. Wrap in plastic; freeze 15 minutes or refrigerate 30 minutes.
9. Slice into 24 (1/2-inch) pinwheels. Place 12 per sheet, cut side up, 1 1/2 inches apart. Brush tops and sides with egg wash.
10. Bake one sheet at a time until golden, 14-16 minutes.
11. Garnish with basil if desired. Serve warm or at room temp.

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