

Gluten Free Ham and Cheese Jambon Pastries

Ingredients

1 Pre-Rolled Gluten Free Puff Pastry Sheet

150g Diced Ham

100g Grated Cheese (freshly grated, pre grated wont melt as well here), use Emmental or Cheddar

2 Medium Eggs

Instructions:

Preheat the oven to 250°C

Meanwhile:

In a large bowl beat the eggs. Save about a tablespoon of this for later (simply pour into a smaller bowl).

Now add diced ham and grated cheese in the large bowl and combine all 3 ingredients.

Cut the puff pastry into squares (7.5-9 cm wide is ideal). Place a heaped teaspoon of the filing in the middle of each square (scoop the filling with one teaspoon and transfer onto the square sheet. Use the other teaspoon to slide it off onto the square.

Bring each corner towards the centre so they are overlapping each other. Press the last one down stronger to form parcels (don't press down too much, you want them to open up during baking).

Brush with egg wash.

You can freeze them at this point and cook them from frozen at 200 for 25-30mins or until done.

Or you can bake them fresh for about 15-20 minutes or until done.

Best served warm.