

Ham & Swiss Puff Pastry Twist Tree

INGREDIENTS

- 2 sheets puff pastry, thawed
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- ½-1 tablespoon smooth cranberry sauce (optional, very light)
- ¾ cup finely chopped deli ham (Black Forest or honey ham)
- ¾ cup finely grated Swiss or Gruyère cheese
- 1 egg, beaten (for egg wash)

Poppy Seed Butter

- 4 tablespoons unsalted butter, melted
- 1 tablespoon Worcestershire sauce
- 1 teaspoon poppy seeds
- ½ teaspoon onion powder
- ¼ teaspoon garlic powder
- Pinch of sugar

Finishing Touches

- 1-2 tablespoons finely grated Parmesan cheese
- Flaky sea salt, optional

DIRECTIONS

1. Preheat oven to 400°F. Line a large baking sheet with parchment paper.
2. In a small bowl, stir together Dijon mustard and honey.
3. Place one sheet of puff pastry on a lightly floured surface. Gently roll just enough to smooth seams.
4. Using a pastry brush, apply a thin, even layer of the honey Dijon over the pastry. You should still see the pastry underneath.
5. If using, add ½-1 tablespoon cranberry sauce total in very light swipes using the back of a spoon. Do not create a full layer.
6. Sprinkle the chopped ham evenly over the pastry, followed by the grated Swiss.
7. Place the second puff pastry sheet on top. Gently press around the edges and lightly across the surface to seal. Using a sharp knife or pizza cutter, trim the pastry into a large triangle (tree shape).
8. Transfer the baking sheet to the freezer for 5-10 minutes
9. Cut horizontal strips on both sides, leaving the center intact as the trunk.
10. Starting at the bottom, twist each strip gently away from the center, alternating sides as you work upward
11. Brush the entire tree lightly with egg wash.
12. In a small bowl, whisk together melted butter, Worcestershire sauce, poppy seeds, onion powder, garlic powder, and sugar.
13. Lightly brush a thin layer of poppy seed butter over the tree.
14. Bake for 18-22 minutes, until puffed, deeply golden, and crisp.
15. Immediately brush lightly with the remaining poppy seed butter.
16. While still warm, sprinkle with finely grated Parmesan and a tiny pinch of flaky sea salt.
17. Let cool for 3-5 minutes before serving. Best enjoyed warm but still delicious at room temperature.