

Pepper Jelly White Cheddar Puff Pastry Twists

INGREDIENTS

- 1 sheet puff pastry (about 250 g), thawed
- 4 oz whipped cream cheese (or very soft block cream cheese)
- 1/3 cup smooth pepper jelly
- 1 small jalapeño, very finely minced, seeds and membranes removed, blotted dry
- 2 tablespoons very finely grated sharp white cheddar
- 1/4 teaspoon apple cider vinegar or lemon juice
- 1 egg, beaten (for egg wash)

For finishing (optional but recommended):

- Freshly grated Parmesan, light dusting
- Flaky sea salt

DIRECTIONS

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. In a small bowl, mix together the cream cheese, minced jalapeño, white cheddar, and vinegar until smooth and well combined.
3. Unroll puff pastry onto a lightly floured surface. Gently roll just enough to smooth seams.
4. Spread the cream cheese mixture in a thin, even layer over half of the puff pastry.
5. Spoon pepper jelly lightly over the cream cheese - avoid overfilling.
6. Fold the empty half of the pastry over the filled half like closing a book.
7. Gently press edges and lightly press across the surface to seal.
8. Using a sharp knife or pizza cutter, cut into 3/4-inch strips.
9. Chill briefly
10. Transfer the strips to the freezer for 5 minutes to firm up - this makes twisting easier and keeps the layers clean.
11. Remove from freezer and gently twist each strip 2-3 times.
12. Place on the prepared baking sheet, leaving space between each twist.
13. Brush lightly with egg wash. Bake 12-15 minutes, until puffed, golden, and crisp.
14. Let cool 1-2 minutes.
15. Lightly dust with Parmesan and finish with a few flakes of flaky sea salt if desired.