

Easter Brunch Puff Pastry Twists



INGREDIENTS

- 1 sheet puff pastry, thawed
- 8 oz breakfast sausage
- 1 medium yellow onion, diced
- 2 tbsp butter
- ½ cup finely grated Parmesan
- 2 tbsp cream cheese, softened
- 1 large egg (for egg wash)

Optional (for extra flavor):

- ½ tsp dried thyme
- ¼ tsp black pepper
- 1-2 tsp honey (very light drizzle)
- flaky salt

DIRECTIONS

1. Melt butter in a skillet over medium-low heat. Add onions and a pinch of salt. Cook for 15-20 minutes, stirring occasionally, until soft and golden.
2. Add sausage to the pan and cook until browned and crumbled. Drain excess grease. Optional: stir in thyme and pepper.
3. Transfer the mixture to a cutting board and give it a rough chop to keep the twists clean and even.
4. Let the mixture cool for a few minutes.
5. Lightly roll the puff pastry flat and spread a thin layer of cream cheese over the entire surface.
6. Spread the sausage and onion mixture over one half of the pastry only. Sprinkle Parmesan evenly over the filling and, if desired, add a very light drizzle of honey. Keep the layer even and not overloaded.
7. Fold the empty half of the pastry over the filling like a book and gently press to seal. Place in the fridge for 5 minutes to firm up.
8. Cut into ½-¾ inch strips, then twist each strip several times and place on a parchment-lined baking sheet.
9. Brush with egg wash and bake at 400°F for 15-18 minutes, until golden and puffed.
10. Finish with an optional light drizzle of honey or melted butter, then sprinkle with flaky salt and extra Parmesan.