

Peach, Brie & Prosciutto Puff Pastry Twists

INGREDIENTS

- 1 sheet frozen puff pastry, thawed
- 4-5 oz brie, rind removed and cubed
- 2-3 Tbsp peach preserves
- 3-4 slices prosciutto
- 1-2 Tbsp finely chopped fresh basil
- Fresh cracked black pepper
- 1 egg, beaten
- For finishing
- Hot honey
- Fresh basil ribbons
- Flaky sea salt

DIRECTIONS

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. Heat a dry skillet over medium heat. Cook the prosciutto for 2-4 minutes per side until crisp. Transfer to a paper towel-lined plate, let cool completely, then chop into small pieces.
3. Roll the puff pastry into a rectangle if needed. Spread a thin layer of peach preserves over one half, leaving a ½-inch border.
4. Top with the cubed brie, chopped crispy prosciutto, chopped basil, and a few cracks of black pepper.
5. Fold the pastry over the filling and gently press to seal.
6. Cut into 10-12 strips, twist each strip several times, and place on the prepared baking sheet.
7. Brush with the beaten egg and bake for 18-22 minutes, until puffed and golden brown.
8. Let cool for about 5 minutes, then drizzle with hot honey and finish with fresh basil ribbons and a pinch of flaky sea salt.