

Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2013 Selections

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Ham, Gruyere and Quince Paste Scrolls

Pair with 2011 Treasure Hunter Cabernet Sauvignon *Makes 12*

Ingredients

1lb of Ham

2oz quince paste

4oz Gruyere cheese

1 packet of puff pastry 17.3/4 oz approximately (Pepperidge farms works fine)

1 egg

1 tablespoon milk

Shred the cheese with a micro plane or fine grater – set aside.

Finely slice the ham.

Cut the quince paste into ½ " squares.

Combine the milk and egg and whisk to form an egg wash (this can be omitted if there is an egg allergy).

Place the thawed pastry onto a non-stick board. Do not let the pastry get too warm, if it starts to get too soft place in fridge for a short period and continue on.

Cut each pastry sheet into 6 squares - keeping a $\frac{1}{2}$ inch border repeat the following on all the squares.

Brush the edges of the square with the egg wash.

In the middle of the square place a line of 3 quince pieces.

Sprinkle on the cheese and add a single layer of ham to one ½ of the square.

Fold the square to form a triangle and press the edges with a fork and poke a small hole in the top of the triangle.

Place the squares onto a baking tray that is lined with a baking sheet.

Chill the pastries for half an hour or you can freeze them until you want to use just make sure they are wrapped well – you can bake straight from the freezer.

Preheat the oven to 425f and bake the pastries for 20 minutes. Let cool for 5 minutes before serving. Be prepared to share the recipe!

