



Mock Oyster Puffs

INGREDIENTS

- 1 package (2 sheets) frozen puff pastry
- 4 Oz whipped cream cheese
- 2 TBSP pesto
- 3 Oz thin sliced smoked salmon
- 12 baby mozzarella balls

DIRECTIONS

- Defrost puff pastry at room temperature or according to package directions.
- Layer cookie sheet with parchment paper and set aside.
- Preheat oven at 400F.
- Unfold first puff pastry sheet onto a lightly floured surface.
- Roll out the dough with a rolling pin in all 4 directions in order to make the sheet a bit larger and thinner, about 1/8 inch thick.
- Next, cut sheet in half lengthwise.
- Fold each piece in half lengthwise.



NONNA'S TIPS ON PAGE 2



Continued on p2

DIRECTIONS (CONT.)

- Using a 3 1/2 scallop edge cookie cutter, cut shells out of dough, making sure to leave some space intact at the folded edge. (See picture and tips)
- You should get 3 shells from each half.
- Repeat with second sheet of dough.
- Place the 12 shells on the prepared baking sheet.
- With a small knife, score shells by making indentations from each scallop edge to center. (See pictures)
- Bake in hot oven for about 15 minutes or until lightly golden on top.
- Remove from oven and cool.
- Meanwhile, mix cream cheese and pesto well.
- Gently slice open the mouth of each shell.
- Spread some pesto cream cheese on the inside of bottom shell.
- Top with a small piece of smoked salmon.
- Finally, place a small mozzarella ball in the middle to mimic a pearl.
- Place in serving platter and serve.
- Makes 12 shells.

Mock Oyster Puffs continued...

NONNA'S TIPS

- When scoring the top of the unbaked shells, make sure to NOT cut through the dough! Use only light pressure to make indentations.
-
- In order to achieve the look of the shell, you'll need to position the cookie cutter a bit off the folded edge. In fact, if you don't, you'll end up with two separate shells instead of a full double sided one.
-
- You can use any spreadable cheese you prefer in this recipe. You can also use ham instead of smoked salmon or leave meats out to make it vegetarian. Just do not omit the baby mozzarella ball (I used the marinated ones for more flavor) since that brings it all together.