

Smoked Salmon & Goat Cheese Pinwheels: A Buttery, Elegant Appetizer

Smoked Salmon and Goat Cheese Puff Pastry Pinwheels: The Ultimate Appetizer Twist ???



OVEN
392°F

TIME
15 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 sheet puff pastry, thawed and ready-rolled
- 100g smoked salmon, thinly sliced
- 150g goat cheese
- 1 tbsp fresh dill, chopped
- 1 tbsp fresh chives, chopped
- 1 tbsp lemon zest
- Pinch of black pepper
- 1 egg, beaten (for egg wash)

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 200°C (392°F). Line a baking sheet with parchment paper.
- 2.** Mix the Filling: In a small bowl, stir together:
- 3.** Goat cheese
- 4.** Dill
- 5.** Chives
- 6.** Lemon zest
- 7.** Black pepper
- 8.** Mix until smooth and well combined.
- 9.** Assemble the Pinwheels: Lay the puff pastry flat on a clean surface. Spread the herbed goat cheese mixture evenly across the entire sheet.
- 10.** Top with an even layer of smoked salmon slices, making sure to reach the corners for every-bite flavor.
- 11.** Roll and Slice: Starting from one long edge, tightly roll the pastry into a log. Use a sharp knife to slice into 1-inch thick pinwheels.
- 12.** Place the slices cut side down on the prepared baking sheet.
- 13.** Egg Wash and Bake: Brush the tops with beaten egg to promote a golden, glossy finish.
- 14.** Bake for 12-15 minutes, or until the pastry is puffed and deeply golden.
- 15.** Cool and Serve: Allow to cool for 5 minutes, then serve warm or at room temperature.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/smoked-salmon-goat-cheese-pinwheels-a-buttery-elegant-appetizer/>