

Ham and Cheese Puff Rolls: A Flaky and Savory Delight

Looking for an easy yet impressive snack or appetizer? These



OVEN
350°F

TIME
15 min

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INGREDIENTS

- ? 1 sheet puff pastry
- ? 100 g fresh cheese
- ? 50 g old-fashioned mustard (optional)
- ? Salt and pepper, to taste
- ? 100 g grated Emmental cheese
- ? 2 slices of white ham

Instructions:

Prepare the Pastry: Roll out the puff pastry and let it chill in the refrigerator for at least an hour. This ensures it's firm and easy to handle.

Mix the Cheese Filling: In a bowl, combine the fresh cheese with mustard (if using). Season with salt and pepper to taste.

If you prefer not to use mustard, substitute it with your favorite spice for added flavor.

Assemble the Rolls: On a floured surface, gently flatten the puff pastry. Spread the cheese mixture evenly over the entire surface.

Sprinkle the grated Emmental cheese uniformly and layer the ham slices on top.

Roll and Chill: Carefully roll the dough into a tight boudin (log). To make slicing easier, place the roll in the freezer for 15 minutes.

Preheat the Oven: Set your oven to 180°C (350°F) and prepare a baking tray with parchment paper or a silicone sheet.

Cut and Bake: Remove the roll from the freezer and slice it into 1 cm thick pieces. Arrange the slices

on the prepared baking tray.

Bake for about 14 minutes or until the puff rolls are golden brown and crispy.

Tips for Perfect Puff Rolls:

Freezing Trick: Chilling the roll in the freezer makes slicing clean and precise.

Cheese Variations: Swap Emmental for Gruyère, Cheddar, or your favorite cheese.

Mustard-Free Option: If you're not a mustard fan, experiment with garlic powder, paprika, or even a touch of honey for sweetness.

Why This Recipe Is a Winner:

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touch of honey for sweetness.

13. **Why This Recipe Is a Winner:** These Ham and Cheese Puff Rolls are not only visually stunning but also bursting with flavor in every bite. The crispy pastry, cheesy filling, and savory ham make them an irresistible treat. Perfect for all occasions, they'll be gone before you know it!
14. Did you try this recipe? Share your thoughts in the comments and don't forget to tag your creations! For more delightful recipes, visit I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/ham-and-cheese-puff-rolls-a-flaky-and-savory-delight/>