



Flaky puff pastry is filled with easy-to-make homemade pesto and covered in Gruyere cheese. These make ahead appetizers are flaky and packed with garlic flavor. The walnuts add a nutty texture that is a welcome surprise!

Pesto Bites

Ingredients

1 package puff pastry (2 sheets)
80g fresh basil, finely chopped
3 garlic cloves, finely chopped
1 cup walnuts, finely chopped
1/2 olive oil
1/2 cup Parmesan cheese
1 tsp salt
1 egg, lightly beaten

Instructions

Prepare the pesto by mixing the chopped basil, garlic, walnuts, salt and Parmesan cheese. Add the olive oil and mix until incorporated. Set the pesto aside.

Roll out the puff pastry on a surface dusted with flour. Spread the pesto over half of the rolled out puff pastry. Brush the edges of the puff pastry with egg and fold over to cover the pesto. Refrigerate filled pastry for 15 minutes on a parchment lined baking sheet.

Once refrigerated, remove and cut into 1" x 2" slices. Slightly separate. Sprinkle the top with grated Gruyere cheese and refrigerate once again for 15 minutes.

In the meantime, preheat the oven to 350°F. Cook the pesto bites in the oven for 25 to 30 minutes or until the pastry is golden brown and flaky.

Makes 28 bites.