



From the Culinary Company Kitchen

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Palmiers with Prosciutto

Yield: 30 portions

INGREDIENTS	AMOUNTS
Puff Pastry Sheets	2 ea
Tomato paste	2 wt oz
Prosciutto	12 slices
Parmesan cheese, grated	3/4 wt oz
Paprika	As needed

Process

1. Lay out the puff pastry sheets and brush each with a small amount of tomato paste
2. Lay thin slices of Prosciutto over the puff pastry and dust with the cheese
3. Roll the long sides in so they meet toward the center.
4. Slice 1/4 " thick and bake on parchment lined baking sheets at 400° until golden brown.