



Pesto Puff Pastry Posies & Tomato Tulips

Prep Time: 1 hr, 30 min

Cooking Level: Easy

Yield: 9 Pesto Pastries & 27 Tomato Tulips

Pesto Puff Pastry Posies Ingredients

- 2 puff pastry dough sheets 10" x 15"
- 1/2 cup pesto
- Sliced white cheese (provolone, cheddar, or American)
- Egg wash (1 egg + 1 Tbsp water)
- 9 cherry tomatoes

Special Equipment

- Flower cookie cutter
- Smaller sized cookie cutter
- Note: A flower shape is ideal, but any symmetrical shape will do

Tomato Tulip Ingredients

- 8 oz cream cheese
- 3/4 tsp lemon juice
- 1-1/2 tsp chili powder
- 1-1/2 tsp garlic powder
- 1-1/2 tsp onion powder
- Salt & pepper to taste
- 27 grape tomatoes
- 30 green onions

Pesto Puff Pastry Posies Directions

1. Thaw two 10" x 15" pastry sheets
2. Spread pesto evenly over one sheet
3. Pre-heat oven to 375 degrees
4. Place the second pastry sheet over the pesto
5. Cut out 9 flower shapes with cookie cutter
6. Cut 9 shapes from cheese slices using smaller cookie cutter
7. Place cheese in the center of flower pastries
8. Brush egg wash over pastry posies
9. Place a cherry tomato in the center of each pastry
10. Place pastries on a cookie sheet
11. When oven is pre-heated to 375 degrees
12. Bake for 25 minutes

Tomato Tulips Directions

1. Mix together cream cheese, lemon juice, & spices
2. Use a paring knife to cut the stem out of the bottom of each tomato
3. Make 2 perpendicular vertical cuts from the top of the tomato 3/4 of the way down
4. Scoop out insides of tomato with a spoon
5. Use a pastry bag to fill each tomato with the cream cheese mixture
6. Alternatively, use a plastic bag with the corner cut off
7. Cut the green ends off the onions
8. Insert the firm end of the onion into the bottom of each tomato
9. Note: A chopstick works well to enlarge the hole, if necessary