Ham and cheese puff pastry bites

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Golden puff pastry bites with cream cheese, Gouda and ham. The quantities are flexible: change the filling or make a cheese-only version.

Yield: 64 small bites · Cook: 30 min.

Ingredients

- 2 sheets puff pastry
- 200 g cream cheese
- 200 g Gouda (approximately, or another cheese that melts well)
- 150 g cooked ham (approximately)
- 1 egg (for brushing)
- seeds (for sprinkling, as desired)

Instructions

1. Preheat the oven to 170°C fan.
2. Lay one sheet of puff pastry on a baking tray lined with baking paper. Spread with cream cheese, add the Gouda and ham, then cover with the second pastry sheet.
3. Cut through all the layers into pieces of your preferred size. Halve the pastry, then halve the sections again in both directions. An 8 × 8 grid makes 64 small bites.
4. Brush the cut pastry with beaten egg and scatter over the seeds.
5. Bake for about 30 minutes. Keep an eye on the pastry and bake longer if needed, until nicely golden.
6. Serve warm or cooled.

Notes

The quantities are flexible: the basic method matters most. For a cheese-only version, leave out the ham and add several layers of Gouda, mozzarella or another cheese that melts well. Sliced sausage can replace the ham. Cut through the pastry before brushing with egg and adding seeds. An 8 × 8 grid makes 64 small bites; larger pieces will give a smaller yield. Bake at 170°C fan for about 30 minutes, then watch and bake longer if needed

until nicely golden.

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