

MORTON & BASSETT SPICES®

Upside Down Ham & Gruyère Pastries



- 2 sheets puff pastry
- 6 tablespoons olive oil
- 1 shallot, thinly sliced
- 2 tablespoons Morton & Bassett Thyme
- 2 tablespoons Morton & Bassett Sage
- 2 tablespoons Morton & Bassett Fine Ground Black Pepper
- 2 tablespoons flakey salt
- 3 ounces sliced ham
- 4 ounces Gruyère cheese, sliced, plus 1 ounce, grated
- 1 egg, scrambled
- 2 tablespoons honey
- 3 tablespoons balsamic glaze

Let puff pastry thaw according to package instructions, if necessary. Cut into 12 even rectangles. On a baking sheet lined with parchment paper, dollop about half a tablespoon of olive oil. Add M&B Thyme, M&B Sage, M&B Fine Ground Pepper, and salt. Layer shallot, Gruyère cheese, and ham. Place one rectangle of puff pastry on top. Using a fork, pinch down the edges of the puff pastry. Brush egg wash on puff pastry and add a pinch of grated Gruyère cheese. Set in the oven and bake for 20-25 minutes. Once baked, flip each pastry over. Drizzle with honey and balsamic glaze.

Servings: 12 | Cook Time: 30 minutes



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