



CRANBERRY GOAT CHEESE PASTRY BITES

ROCK HOUSE CREAMERY | CRANBERRY ZEST FRESH CHÈVRE

RockHouseFamilyFarm.com

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Prep Time: 5 Minutes

Cook Time: 20 Minutes

Total Time: 25 Minutes

Creates 30 bites

INGREDIENTS:

1/2 a box of puff pastry

8 oz. **Rock House Creamery Cranberry Zest Fresh Chèvre**

1/4 tsp. of kosher salt

1/4 tsp. of dried thyme

1 large egg

1/2 cup of whole cranberry jelly

DIRECTIONS:

1. Preheat your oven to 400°F.
2. In a bowl, whisk together the cranberry zest chèvre, salt, thyme, and egg.
3. Unfold the puff pastry rectangles and cut each three piece sheet into 30 individual squares.
4. Spray a mini muffin tin with cooking spray, then add each puff pastry square.
5. Spoon in about a tablespoon of the cheese mixture on top of each square, then cover with about 1/2 a tablespoon of cranberry jelly.
6. Bake for 18-20 minutes.
7. Allow to cool, then serve and enjoy!