



Baked Cheddar in Puff Pastry

You Will Need:

- 1/2lb **Palatine Extra Sharp Cheddar** Cheese (From Palatine Valley, NY!) sliced into a ¼ inch slab
- 1 sheet puff pastry, defrosted
- 2 Tablespoons of **Winding Drive's Habanero Gold Jam** or **Caramelized Onion Jam** (From Woodbury, CT!)
- 1 T **Delavignes Tuscan Herb Dipping Oil**
- Your favorite crackers & apple slices for serving

Instructions:

Preheat oven to 350F and line a cookie sheet with parchment paper. Spread the savory jam of your choice over the ¼ inch slab of aged cheddar, and place the cheese jam-side down onto the center of the puff pastry. Fold the edges of the puff pastry up like an envelope, and place seam-side down onto the cookie sheet. Brush the top of the pastry with the Tuscan Herb Oil and bake for 25 minutes or until golden brown. Remove from oven & left cool slightly before transferring to serving plate (the cheese should only be slightly melty). Serve with crackers & apple slices.

Variation: If you choose a sweet jam, substitute Delavignes Tangerine Infused Olive Oil for brushing!