

Tapenade Puff Pastry Pinwheels

10 servings



Ingredients:

4 sheets of frozen puff pastry, thawed, slightly rolled out

1 cup pitted Kalamata olives

2 cloves garlic, finely chopped

1 tbsp capers, rinsed and drained

½ tsp each chopped fresh thyme & rosemary & oregano

2 anchovies filets (optional)

2 tbsp lemon juice

Olive Oil

Butter, molten

Preparation:

Preheat the oven to 425°F.

Finely chop (brunoise-size) all ingredients (except the puff pastry and butter) and mix a coarse paste with some olive oil. Add salt and freshly ground pepper to taste.

Roll the thawed pastry sheets slightly and divide the tapenade spread on top of them. Roll them up and cut ½" slices, should yield about 8 to 10 slices per sheet.

Arrange the pastry rolls on parchment paper on a baking sheet and brush the top with the butter. Bake for about 20 min until they're nicely browned.