



## WFH RECIPES

### Ingredients

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Ham  
Cheese  
Puff Pastry Sheet  
Egg (For Egg Wash)

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## JUAN ANTONIO'S PUFF PASTRY

### Directions

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1. Preheat the oven at 370°F (~190°C)
2. For the filling: Chop the cooked ham in strips or small cubes and put it in a bowl.
3. Cut the green stem and the roots out of the leek, remove the outermost layer, wash it, dry it and chop it in thin slices. Place it in the bowl along with the ham.
4. Finally, grate the cheese or slice it in small pieces. Put it also in the bowl.
5. Add some salt and black pepper to the mix and stir everything with a spoon.
6. Divide it in 3 parts and make diagonal cuts on the sides with a knife.
7. Spread the filling mixture on top of each puff pastry.
8. Cover the filling by folding the strips of the puff pastry on top of it.
9. Beat an egg and "paint" the top layer of the puff pastry with it, using a kitchen brush.
10. Bake for 20-25 minutes until puff pastry has risen and is golden brown.
11. Take everything out from the oven let it sit for about 5 minutes.