

CASSEROLES

BROCCOLI – SALAMI - CRESCENTS†

(BROCCOLI – SALAMI – HÖRNCHEN)

- 1/2 package frozen puff pastry*
- *(approximately 17 oz. package having 2 sheets)
- 4 slices Munster cheese
- 4 teaspoons Dijon mustard
- 4 teaspoons broccoli pieces
- 8 slices salami
- 1 egg (beaten)

Thaw out one pastry sheet at room temperature for 40 minutes. Preheat oven to 400°. Unfold the pastry sheet on a lightly floured countertop and carefully roll it into a 14 inch square. Cut it into four 7 inch squares, On each square place one slice of cheese in the middle, spread mustard over the entire cheese, lay broccoli over the mustard and cover with 2 slices salami. Roll up tightly and shape into a crescent folding some of the extra dough from the ends under the bottom. Place them seam down on a baking sheet, brush with the beaten egg and bake in a preheated oven at 400° for 20-25 minutes until golden brown.

Makes 4 crescents

