

# Olive Tapenade Puffs

Makes 30

These are bite size and served hot. See the recipe for olive tapenade. If you already have some olive tapenade and puff pastry dough on stand-by in the refrigerator, this makes an excellent treat for guests.

## Ingredients:

- 1 cup of olive tapenade
- 1 7oz. sheet of puff pastry
- 1 egg



## Equipment:

- Rimmed baking pan
- Silicon baking sheet

Preston

## Olive Tapenade Puffs:

<input checked="" type="checkbox"/>	Directions	Min.
	Thaw puff pastry	10
	Line a baking pan with a silicon baking sheet	1
	Unfold pastry and cut into three strips, 3 1/4" wide	1
	Place 1/3 of the tapenade on each strip in a column from end to end.	1
	Brush long edge of each strip of dough with water. Fold over filling and press seam to seal. Lay seam down.	2
	Transfer logs to a baking sheet and place in the freezer	5
	Cut logs at 1" intervals diagonally into individual puffs	2
	Brush top of each puff with egg	2
	Bake and then serve warm	17
	Total	41