



## Corn & Ham Puffs

NIBBLEDISH CONTRIBUTOR

### Ingredients

2 sheets frozen puff pastry  
1/2 cup whole kernel corn  
2 slices ham (diced)  
2 tbsp. mayonnaise  
1 egg yolk  
pinch of parsley flakes

### Instructions

1. Preheat oven to 375 F.
2. Thaw puff pastry as instructed on box.
3. Fully drain corn, then mix in diced ham and mayonnaise.
4. Cut out pastry with a cookie cutter (approx. 2 in. diameter). Should yield about 27 pieces.
5. Set 9 pieces aside, and using a smaller cookie cutter, cut out the center of the remaining 18 pieces.
6. On a cookie sheet, place a complete piece as the bottom, then stack 2 holed pieces on top of it.
7. Fill the hole with corn and ham.
8. Beat egg yolk and brush a thin layer on the pastry.
9. Repeat steps #6-8 for the rest of the pastry, then bake for 20 minutes, or until pastry is brown and fluffy.
10. Remove from oven and garnish with parsley flakes.

This recipe makes a great hors d'oeuvre.

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I personally prefer the Japanese *Kewpie* mayonnaise over the Kraft or Best Food ones. Also, bake the left over "holes" as is and they are wonderful snacks!