Sun-dried Tomato Palmiers

NIBBLEDISH CONTRIBUTOR

Ingredients

1 sheet of puff pastry-makes about 15

1 large bunch of fresh basil

2 cloves of garlic

1/2 cup sun-dried tomatoes

2/3 cup pine nuts

1/2 cup olive oil

1/2 cup grated parmesan cheese

Instructions

Traditionally the Palmiers (means plam leaf) are made with sugar and are a sweet, but here I filled them with the pesto for a savory version. They are excellent with a glass of Champagne or a martini.

Coarsely chop the basil, garlic, tomatoes, and pine nuts

Fold in the oil and cheese

Spread the pesto in a thin layer over the top of the puff pastry sheet

Using the long side of the pastry, begin to roll it up jellyroll style, when you reach the

middle, stop and begin to roll from the opposite side until the two rolls meet in the center

Make 1/2 inch slices and bake on parchment lined baking sheets in a 375 degree preheated convection oven for about 12 minutes-conventional ovens will take longer