

SMOKED SALMON PINWHEELS

Easy yet elegant, these savoury pastries are perfect for the fruity palate and balanced acidity of the LE22 Viognier Roussane Marsanne.



PREP TIME: 20 MIN

COOK TIME: 20 MIN

TOTAL TIME: 40 MIN

YIELD: ABOUT 24 PINWHEELS

INGREDIENTS:

1/2 cup	cream cheese, softened	2 sheets	pre-rolled puff pastry (about 454 g), thawed
2 tbsp	(total) minced fresh herbs such as parsley, dill, chives and thyme	1	large package (250 to 300 g) sliced smoked salmon, thawed, if frozen
1 tbsp	finely grated lemon zest	1	egg
1 tbsp	minced capers		
	Freshly ground black pepper		

PAIR WITH:
LE22 VIOGNIER
ROUSSANE MARSANNE



METHOD:

Preheat oven to 425°F.

Blend cream cheese with herbs, lemon zest, capers and black pepper (to taste).

Unroll pastry sheets on a large work surface or cutting board. Divide cream cheese mixture between sheets spreading evenly and leaving a 1-inch rim. Arrange smoked salmon in a single layer over cream cheese on each sheet.

Starting at a short end, roll up pastry, pinwheel-style; set seam-side-down and slice with a sharp knife, about 1/2-inch thick. Arrange on a parchment paper-lined baking sheet(s). Beat egg with 1 tbsp water; lightly brush over exposed pastry.

Bake pinwheels for 20 to 25 minutes or until puffed and golden. Serve warm or at room temperature.

TIPS:

Make ahead and freeze baked pinwheels layered between sheets of parchment paper in a sealed container for up to one month. Rewarm pinwheels from frozen for 5 to 7 minutes at 400°F.

