Pepper Jack Puff Pastry Bites

Looking for a quick crowd pleaser for holiday gatherings? These puff pastry bites take just minutes to prep and bake, and are crispy, buttery, and a little spicy–paired perfectly with a peppery California Zinfandel.

Makes 30 pieces
Pair with: California Zinfandel

Ingredients

- 1 14-oz (396.9g) package frozen puff pastry
- 1 egg yolk, beaten
- 6 oz (169.5g) pepper jack cheese, cut into 30 uniform pieces, each about ¼ inch thick
- 1 Fresno chili, sliced into thin rings
- 1 serrano chili, sliced into thin rings
- Salt and pepper, to taste
- 2 TBSP (3.4g) fresh rosemary, finely chopped
- Optional: 3 TBSP (45g) sambal or savory chili jam to serve

Instructions

Preheat oven to 400°F (204°C) and line a baking sheets with parchment paper.

Remove the puff pastry from the freezer, and gently roll out on a lightly floured surface. Score and cut into 30 pieces, each about 2-inches long, then arrange half on the baking sheet. Store the other half in the fridge until ready to bake.

Dock each piece of puff pastry 3-4 times along the length, then cover with another sheet tray–this will keep them from rising *too* much. Par-bake these for 10 minutes.

Remove the puff pastry from the oven, uncover, and wash each piece with the beaten egg yolk, then top with a slice of pepper jack cheese and one slice of each of the peppers. Season with a generous pinch of salt and pepper.

Return the bites to the oven and continue baking uncovered until the pastry is golden and crispy, and the cheese has melted, another 6-8 minutes. Once done, repeat with the remaining pastry from the fridge.

Garnish with the chopped rosemary and a small dish of the sambal and serve.