

Rosette Salate - Savory Rosettes



DIRECTIONS

- Defrost puff pastry.
- Slice both the zucchini and potato into rounds by using a mandoline.
- Pat dry and set aside.
- Cut salami slices in half so that you have "half moon" shapes.
- Do the same with provolone.
- Unroll first puff pastry sheet on a working surface.
- Using a rolling pin, make the pastry sheet thinner and into a bigger rectangle, about 15" wide.
- Cut 6 equal strips, 2.5" wide each.
- Spread each strip with 2 Tbsp of mascarpone.
- Carefully place a few zucchini slices at the edge of the pastry strip. Half of the zucchini should lay on the cheese, with the other half exposed over the top.
- Use as many zucchini slices as needed to cover the entire length of the strip.
- Do the same with the provolone and salami half moons. Note: only do one layer of zucchini, one layer of provolone and one of salami.

INGREDIENTS

- 1 package puff pastry, frozen (2 sheets per package)
- 1 medium zucchini
- 1 large potato, peeled and washed
- 4 Oz salami, thin sliced from deli
- 6 Oz provolone, thin sliced from deli
- 1 (8 Oz) container mascarpone cheese



NONNA'S TIPS

- You can use other deli meats if you wish, like ham or prosciutto. Just make sure they are thinly sliced.
- If you don't have a mandoline, slice vegetables by hand with a sharp knife making sure to cut as thinly as possible.
- You can omit the provolone if you wish.
- I placed my rosettes in pretty cupcake liners. You can do the same by matching the liners to the theme of your party.

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DIRECTIONS (CONT.)

- Fold bottom half of strip over filling.
- Gently roll filled strip onto itself to form a rosette.
- Place each rosette in a greased muffin pan.
- Repeat process with second puff pastry sheet but using potato slices in place of zucchini.
- Bake rosettes in a preheated 400F oven for 20 to 25 minutes or until golden.
- Serve warm.

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