

Mascarpone and Swiss cheese puff pastry pinwheels with maple apple butter

Recipe for 12 tapas

Description

Golden, crisp puff pastry filled with mascarpone and a generous layer of melted Swiss cheese. Served with maple apple butter, these indulgent vegetarian tapas have a fruity, subtly sweet finish and plenty of comforting flavour.

Note

Distribute the cheese evenly and leave a clean border so the roll can be sealed properly. Chilling is essential: it firms up the pastry, makes it easier to cut cleanly, and helps prevent the cheese from leaking during baking.

Ingredients

Cheese filling

- 125 Gr Mascarpone
- 200 Gr Swiss cheese
- 0 Berries Freshly ground black pepper
- Salt and pepper

Maple apple butter

- 1 Unit(s) Cortland apple
- 100 Ml Apple juice
- 30 Ml Maple syrup
- 30 Gr Butter
- Salt and pepper

Puff pastry

- 1 Unit(s) Puff pastry
- 1 Unit(s) Egg
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

Mise en place

Peel and core the apple, then cut it into small, evenly sized cubes. Grate the Swiss cheese. Beat the egg with a fork and a small pinch of salt. Keep the puff pastry refrigerated until ready to assemble.

Assemble the puff pastry pinwheels

Unroll the puff pastry on the work surface. Spread the mascarpone evenly over the entire surface, leaving a clean 2 cm border along the top edge so the roll can be sealed. Season lightly with pepper. Sprinkle the 200 g of grated Swiss cheese evenly over the mascarpone, taking care not to overfill the ends.

Brush the clean border with a little beaten egg. Roll the pastry up firmly without compressing it,

then place it seam-side down. Refrigerate for at least 15 minutes. Cut the roll into 12 equal slices and arrange them on a parchment-lined baking sheet or in muffin cups to help them retain their round shape.

Lightly brush the tops of the pinwheels with beaten egg. Bake for approximately 20 minutes, until the pastry is well puffed and golden and the cheese has melted. Let rest for 3 to 5 minutes before plating.

Prepare the maple apple butter

In a small saucepan, caramelize the diced apple with the maple syrup for 2 to 3 minutes. Add the butter and apple juice. Cover and simmer over low heat for 12 to 15 minutes, until the apple is very tender. Blend until smooth and silky. Let cool slightly, then transfer to a piping bag or squeeze bottle.

Plating

Arrange the puff pastry pinwheels on an attractive serving platter. Top each one with a generous dollop of maple apple butter and serve immediately.

Bon appétit!