SOUR CHERRY GOAT CHEESE AND ROSEMARY DANISH

Recipe from Jessie Sheehan's Cookbook: Salty, Cheesy, Herby, Crispy Snackable Bakes

INGREDIENTS

- 1 large egg, lightly beaten
- 8 ounces (227 g) goat cheese, at room temperature
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 sheets (17.3 ounces) store-bought frozen puff pastry, thawed
- 1/2 (160g) sour cherry spread, or any thick jam you love
- Scant 2 teaspoon chopped fresh rosemary
- Egg Wash
- Flaky sea salt for sprinkling

SERVINGS: 8 **ACTIVE TIME: 10 MIN** **BAKE TIME: 25 MIN**

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DIRECTIONS:

1. Heat the oven to 400°F. Line two baking sheets with parchment paper.
2. Combine the egg, goat cheese, cream cheese, salt, and pepper in a medium bowl, using a fork.
3. Place one sheet of the puff pastry in the refrigerator and the other on a cutting board, flour side down, and roll it out just a bit to soften the seams. Cut the pastry into four equal-size squares with a pizza cutter, if you have one, or a chef's knife. Repeat with the other sheet of puff pastry. Place four squares on each prepared baking sheet and divide the goat cheese mixture equally among them (about 2 heaping tablespoons per Danish). Spread the mixture over each square, leaving about 1/2-inch cheese-free boarder. Spoon a tablespoon of jam onto the center of the cheese and sprinkle with rosemary. Brush the boarders of the squares with egg wash.
4. Bake for about 25 minutes, rotating the sheets at the halfway point and swapping their placement in the oven, until the edges are puffed, browned, and crispy. Remove from the oven, sprinkle with flaky salt, let cool for about 10 minutes, and serve warm or at room temperature.

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