



FINCH + FENNEL

## *Cinnamon Pear & Asiago Twist*

### INGREDIENTS:

- 2 Sheets Puff Pastry Dough, thawed
- ¼ c F+F Cinnamon Pear Jam
- 2 Pears
- ¼ c Asiago Cheese, finely grated

### DIRECTIONS:

1. Defrost the puff pastry pack in the fridge overnight or on your counter for a couple hours.
2. Lay the dough flat & spread the F+F Cinnamon Pear Jam on half of the pastry dough.
3. Peel, core & slice the pears into thin slices. Then lay them on top of the jam, making sure they don't overlap.
4. Sprinkle about half of the Asiago cheese on top & then close the pastry dough in half like an envelope, making sure to seal the edges.
5. Preheat the oven to 350°F.
6. Cut the filled dough into one-inch strips & carefully twist them. Then place the twisted dough strips onto a lined baking sheet.
7. Sprinkle with the remaining cheese & bake at 350°F for 20 minutes, or until golden brown.



*Enjoy!*

