

# Puff pastry holiday star

| PORTIONS                           | PREPARATION | COOK TIME     |
|------------------------------------|-------------|---------------|
| 1 star                             | 45 minutes  | 25-30 minutes |
| SUGGESTED MOMENTS OF CONSUMPTION : |             |               |
| BREAKFAST                          | LUNCH       | BRUNCH        |
| SNACKS                             | APPETIZER   |               |



RECIPE CREATED BY  
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## List of ingredients



Puff pastry sheet PSM-16  
Quantity: 2

All purpose flour (for dusting)

Egg wash: 1 large egg whisked with 2 tsp water

½ cup raspberry jam (add a dash of holiday spices and some orange zest for a festive kick)

Cream cheese filling: 3 oz softened cream cheese + 2 tbsp granulated sugar + 1 tsp vanilla

Powder sugar and fresh raspberries for decorating

### CHEF'S TIPS

***This star is best enjoyed fresh, though leftovers will keep, stored in an airtight container in the fridge, for up to 3 days. Enjoy leftovers cold or reheat in the microwave or at 250°F in the oven until warmed through.***



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## Preparation steps

### STEP 1

Mix the softened cream cheese, the sugar and the vanilla in a medium bowl. Set aside for immediate use, or transfer to an airtight container & store in the fridge for up to 3 days.

### STEP 2

Line a large baking sheet with parchment paper. Lightly dust a clean work surface with flour. Roll out the puff pastry into a 12x12-inch square. Cut out an 11-inch circle from the pastry. Repeat with the second puff pastry sheet.

### STEP 3

Fill the puff pastry by spreading the cream cheese filling on the center of the puff pastry circle, leaving a 1/2-inch border. Then, spread the raspberry jam over the cream cheese, maintaining the border. Brush the egg wash on the border.

### STEP 4

Puff pastry star technique: Place a small bowl in the center of the filled puff pastry. Use a knife to create 16 sections from the edge of the bowl to the edge of the pastry. Twist 2 adjacent sections together and shape into a point by pinching the ends. Repeat this step 7 more times to create a star with 8 points.

### STEP 5

Preheat the oven to 400°F. Carefully slide the parchment paper onto a large baking sheet & set in the refrigerator to chill for 10 min or until the oven preheats. Once preheated, remove the puff pastry star from the refrigerator. Lightly brush the egg wash over the surface of the star, taking care to avoid the exposed spiced raspberry jam & cream cheese filling.

### STEP 6

Place the sheet in the middle rack of the oven and bake the star for 25-30 min, rotating halfway through. Remove from the oven and allow to cool. Dust with powder sugar and add some fresh berries.