

BAKED GRUYÈRE

INGREDIENTS

1 sheet puff pastry, thawed
1–2 cloves garlic, grated
1 lb gruyère
1 tbsp fresh sage
2 tsp honey
1 egg

PREHEAT

Preheat oven to 425°.

DIRECTIONS

Line baking sheet with parchment.

Lay puff pastry flat, add cheese cubes, sage, garlic.

Drizzle with honey.

Fold covers of pastry around cheese.

Brush pastry with egg and sprinkle with salt [or sugar].

Bake 25–30 minutes or until cheese is bubbly and pastry is golden brown.