



# Noreen's Kitchen

## Puff Pastry

### Spinach and Artichoke Braid

#### Ingredients

2 sheets frozen puff pastry (1 box) thawed	1, 14 ounce can artichoke hearts,
1, 8 ounce brick of cream cheese, softened	drained and chopped
1 cup mozzarella cheese, shredded	1 teaspoon onion powder
1 cup provolone cheese, shredded	1 teaspoon garlic powder
1 cup parmesan cheese, grated	1 teaspoon dried basil
10 ounces frozen spinach, thawed and drained	1 egg beaten with 1 tablespoon of water

#### Step by Step Instructions

Preheat oven to 400 degrees.

Beat cream cheese with an electric mixer until light and fluffy.

Add seasonings and continue to beat until incorporated.

Add mozzarella, provolone and parmesan and mix well to combine.

Add chopped artichokes and spinach, blend well to thoroughly combine.

Lay thawed sheet of puff pastry on a lightly floured work surface and roll slightly with a rolling pin to enlarge just a bit.

The puff pastry will have two creases in it. This will determine where you will need to cut your "fringe" in order to make the braid. Leaving the center portion alone, you will want to make cuts along each of the side sections approximately 1 inch wide all the way up the length of the pastry. It will look like fringe.

Divide the filling in half and spread one half down the center of the puff pastry evenly.

To braid, begin at the top. Fold the center piece of dough over the filling then take the fringe piece on the right and cross it over to the left. Cross the fringe piece on the left over to the right. Continue this process all the way down the braid. When you get to the bottom, fold the center piece of dough over the filling before crossing the last two pieces of fringe over the center.

Place the finished braid on a baking sheet.

Brush the braid with the beaten egg.

Bake for 25 to 30 minutes or until golden brown and there is no sign of moist puff pastry in the crevices.

Remove from oven and allow to rest for 10 minutes before slicing and serving.

This recipe makes enough for two braids. If you wish to only bake one braid off you can save the other for later. Do not egg wash it. Simply place it on a baking sheet and freeze until solid. Overnight is best. Then wrap in parchment and then in foil. Label well and freeze for up to three months.

When you are ready to prepare the frozen braid, remove from the freezer and unwrap from the foil. Place on a parchment lined baking sheet and allow to thaw for 30 minutes. Brush with an egg wash and bake in a preheated 400 degree oven for 35 to 40 minutes or until golden brown and crispy.

You can also save a baked braid tightly wrapped in the refrigerator. You can reheat on a baking sheet in a 400 degree oven for 15 to 20 minutes. This is not the best way but you can still enjoy it if you have leftovers. I did this and it was really nice. If you wish to save it for a longer period of time, don't bake it and follow the instructions above for freezing.