

Puffy Grilled Cheese

Prep Time 10 min Cook Time 20 min

Ingredients:

One sheet puff pastry dough

Cheddar cheese

Parmesan cheese

Milk

Water

Pre-heat oven to 400 degrees

Begin by unfolding the sheet of puff pastry dough and brushing off any excess flour. Then cut the sheet of dough into four equal squares. Next, place three slices of cheddar cheese into the center of two of the squares. Dabble your fingers into a small cup of water and run along all four edges of each of the four squares. This helps create a seal when they are placed together. Then take one square with no cheese on it and place over the top of a square that has cheese on it. Repeat with the other two squares, so that you now have two sandwiches. Take a spatula and place the sandwiches onto a sil pat lined (or sprayed) baking sheet. Dabble your fingers in water again and run along the seams of each sandwich, further sealing the edges to make sure no cheese leaks out. Then take a fork and press the edges together. Next, take a knife and cut a small slit on top of each sandwich to let steam escape. And finally, grate a “snowing” of Parmesan cheese over the top of each sandwich before placing in a preheated 400-degree oven for 20 minutes. Puff pockets should come out nice and golden brown, with a nice Parmesan crust on top. Let cool for several minutes before serving.