

## **Green Onion & Parmesan Croissants**

### **Ingredients**

2-3 tbsp butter

1 ¼ cup sliced green onions ( white & green parts )

1 ¼ cup grated Parmesan cheese

Pinch of cayenne pepper

pinch of grated nutmeg

1 lb of good-quality puff pastry , well chilled ( ready frozen where available )

1 egg beaten with a pinch of salt

### **Preparation**

In a med- size skillet melt the butter over low heat, add the chopped green onions , stirring about 4 minutes or until soft , not brown. Cool completely.

Mix grated cheese with the cayenne pepper and nutmeg.

Sprinkle two baking sheets very lightly with water.

Keep puff pastry refrigerated until ready to use.

Work with half the pastry , keeping the rest refrigerated.

On a cold , lightly floured surface , roll pastry out into an 7” x 14” rectangle , about ¼ “ thick

Brush pastry lightly with beaten egg , sprinkle with half the cheese mixture , press cheese so it will adhere.

Using heel of a large knife, cut the pastry lengthwise into two strips, each about 3 ½ “. Cut each strip into triangles in which two sides are approximately equal , making each cut across width of a strip; the first triangle will be pointing up , the second one will be touching it and pointing down , and so on , so that all of the strip is cut into triangles , and there are no scraps.

Flour knife occasionally if it begins to stick to the pastry.

Spoon about ½ teaspoon green onions along one side of a triangle.

Roll up tightly in direction of point opposite it .

Press to attach to point.

Repeat with remaining triangles.

Transfer pastries to one prepared baking sheet , if you like , curve both ends to form a croissant, or keep them straight. Refrigerate pastries.

Continue shaping croissants from remaining pastry.

Refrigerate for at least 60 min.

Preheat oven to 400 degrees.

Brush croissants with beaten egg.

Bake for about 12 -15 min ( depending on the oven ) until puffed and brown.

Serve warm or at room temperature.

Makes about 24 pastries.