

Rosemary Lemon Palmier

MAKES: 24 Cookies
PREP TIME: 15 min.

COOKING: 20 min.
TOTAL TIME: 35 min.

INGREDIENTS

- 1 Puff Pastry Sheet
- 2 Oz. GC Napa Valley Meyer Lemon Honey
- 1 ½ Oz. GC Napa Valley Rosemary Sugar

TO PREPARE

- Preheat oven to 400 degrees.
- Make sure the puff pastry is properly thawed out, if still sticky place back in the refrigerator for 15 minutes. The puff pastry should be refrigerator temperature.
- Lay out puff pastry sheet on flat dry surface and roll out to a square shape. Sprinkle ¼ cup of GCNV Rosemary Sugar onto the sheet and gently roll the GCNV Rosemary Sugar into the puff pastry. Carefully flip and repeat on the other side.
- For perfect heart shaped presentation, evenly fold the edges to the center to eventually have one line of multi-layer puff pastry. Place back in fridge for 10 minutes so butter can solidify, makes cutting easier.
- Evenly slice cookies to 3/8-inch pieces. Lay cookies flat on a parchment lined baking sheet about two inches apart as they will puff.
- Bake at 400 degrees for 12 minutes. Remove from oven, flip, and bake for about five more minutes. Keep an eye on them as they can burn quickly.
- Remove when perfectly golden brown and immediately place on a wire rack to cool.
- Heat GCNV Meyer Lemon Honey to a spreadable consistency.
- Paint the GCNV Meyer Lemon Honey onto the cookies for a citrus twist on a beautiful treat!



TO SERVE

Serve on one of your favorite Holiday dish and enjoy!

WINE PAIRINGS

2013 PIETRO FAMILY CELLARS SAUVIGNON BLANC



SHOPPING LIST

- 1 Puff Pastry Sheet

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