

Recipe and Procedure for Savory Prosciutto Pinwheels with Honey Mustard Dipping Sauce  
Yield 36 pieces

Ingredient	Qty.
Gruyere, finely grated	3 oz (about 3/4 cup)
Sage, fresh, chopped	3 t
Puff pastry, thawed	1 sheet
Egg, large, lightly beaten	1 each
Prosciutto, thinly sliced	2 oz
Stone ground mustard	2 T
Honey	2 T
Kosher salt and pepper	to taste

1. In a bowl combine Gruyere and sage.
2. On a lightly floured surface arrange pastry sheet with a short side facing you and cut in half crosswise. Arrange 1/2 half of sheet with a long side facing you and brush edge of far side with some egg.
3. Arrange 1/2 of prosciutto evenly on top of pastry, avoiding egg-brushed edge, and top with 1/2 of Gruyere mixture.
4. Starting with side nearest you, roll pastry jelly-roll fashion and wrap in parchment paper; make remaining roll in same manner. Chill pastry rolls (freeze if short on time), seam sides down, until firm, at least 3 hours, and up to 3 days.
5. While rolls are chilling, make dipping sauce. In small bowl combine mustard and honey. Season to taste with kosher salt and pepper. If mixture is too thick, thin with a little water. Refrigerate until ready to use. Allow dipping sauce to come to room temperature before serving.
6. Preheat oven to 400 degrees and line two sheet trays with parchment, then spray with cooking spray. Cut rolls crosswise into 1/2-inch - thick pinwheels and arrange, cut sides down, 1- inch apart on baking sheets. Brush with egg wash of 1 large egg combine with 1 T of water. Bake pinwheels in batches in middle of oven until golden, 14 to 16 minutes. Transfer pinwheels to a rack and cool slightly. Serve with dipping sauce.