Puff Pastry Pockets with Pesto, Ham, and Mozzarella

Crispy puff pastry bites with pesto—a savory snack for in between meals

Easy | 4 Servings | 55 min.



These **puff pastry pockets with pesto** combine flavorful ORO di Parma Pesto Rosso and Pesto Verde with ham and creamy mozzarella. The multi-layered filling creates a flavorful center, while the sesame crust becomes especially crispy when baked.

Ingredients

3 rolls of puff pastry from the refrigerated section, about 275 g each (about 825 g total)

95 g ORO di Parma Pesto Rosso (½ jar)

95 g ORO di Parma Pesto Verde (½ jar)

4 large slices of cooked ham (about 120 g)

1 ball of buffalo mozzarella (approx. 125 g)

1 egg yolk

10 g light sesame seeds

10 g dark sesame seeds

Step 1: Prepare the puff pastry

Remove the puff pastry rolls from the refrigerator and let them rest at room temperature for about 10 minutes. This will make them easier to work with.

Step 2: Spread the first layer of pesto

Roll out the first sheet of puff pastry and spread the ORO di Parma Pesto Rosso evenly over it.

Step 3: Prepare the second layer

Place the second sheet of puff pastry on top and press it down gently. Then spread the ORO di Parma Pesto Verde evenly over it.

Step 4: Spread the ham and mozzarella

Arrange the ham on top of the pesto layer. Drain the buffalo mozzarella well, cut it into thin slices, and arrange them evenly on top.

Step 5: Seal the puff pastry

Place the third sheet of puff pastry on top. Press the edges all around firmly with a fork so the filling doesn't leak out during baking.

Step 6: Brush with egg yolk and sprinkle

Whisk the egg yolk and brush it evenly over the surface. Then sprinkle with light and dark sesame seeds.

Step 7: Cut into squares

Cut the filled puff pastry lengthwise into four strips. Then cut crosswise into squares measuring about 4 × 4 cm.

Step 8: Bake until golden brown

Place the puff pastry pockets on a baking sheet lined with parchment paper and bake in a preheated oven at 200 °C (top and bottom heat) for 20–25 minutes. Then loosely cover them

with aluminum foil and bake for another 15 minutes to ensure the middle layers are fully cooked through.

Step 9: Let it cool briefly, then serve

Let the finished puff pastry pillows rest for 5 minutes, then serve them lukewarm.

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.orodiparma.de/italienische-rezepte