



*earth's
fruit
comes
full
circle*

Parmesan-Salami Pinwheels

Serves 8 (2 per person)

Pinwheel Ingredients -

1 sheet frozen puff pastry thawed

NOTE: Frozen puff pastry is an essential and is always in my freezer. It is easy to use and can be used for either savory or sweet recipes.

All purpose flour for dusting

4 tablespoons butter, melted

1 cup freshly grated parmesan cheese (with a little for sprinkling on top)

1/2 pound of salami cut into small pieces

1 tablespoon (or to taste) of oregano (or other spice) (with a little for sprinkling on top)

1 large egg, lightly beaten

Parmesan-Salami Pinwheels Instructions

Preheat the oven to 350 degrees. Spray with cooking spray a cookie sheet.

Unfold pastry sheet on floured pastry cloth. If there are tears in the pastry sheet, use a little water to smooth cracks. Roll out the dough into a smooth rectangle, about 1/8-inch thick. Brush the dough lightly with the melted butter using a pastry brush. Sprinkle the dough with the parmesan cheese, salami, and oregano.

With the long side facing you, roll up the dough like a jelly-roll. Cut the roll into 1/2-inch rolls and put cut-side down on the prepared cookie sheet. Brush the surface of the dough with the egg. Sprinkle a little oregano and parmesan cheese on top.

Bake until golden brown, 10 to 12 minutes. Remove and serve warm or at room temperature.

NOTE: Pinwheels are fun and the variations are only limited by your imagination.

Wine Pairing Suggestion -

The filling of the pinwheels should dictate the wine pairing. This version of the pinwheels would be paired nicely with a Central Coast Pinot Noir. Lawrence Dunham Vineyards' Grenache would also be a perfect pairing for the Parmesan-Salami Pinwheels.

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