

mustard & gruyère batons

MAKES 10 TO 12 BATONS

This was inspired by a recipe in my friend Dorie Greenspan's wonderful cookbook Around My French Table. Frozen puff pastry is what makes these so easy—you can prepare the batons a day ahead, keep them in the fridge, and bake them before serving. The batons are filled with spicy mustard and sharp Gruyère.

Flour for dusting the board

- 1 sheet of frozen puff pastry, thawed and very cold (see note)
- 3 tablespoons Dijon mustard
- 1 egg beaten with 1 teaspoon water, for egg wash
- 3 ounces Gruyère cheese, grated
- 2 tablespoons freshly grated Parmesan cheese
- Flaked sea salt, such as Maldon, for sprinkling

For convenience, form the batons from frozen puff pastry, and keep them overnight in the refrigerator.

Can be assembled up to 24 hours ahead, refrigerated, and baked before serving.

Unfold the sheet of puff pastry on a well-floured board, and roll it to an 11 × 13-inch rectangle with a floured rolling pin. (Diagonal strokes keep the pastry rectangular.) With a shorter end closest to you, brush the lower half of the pastry evenly with the mustard, leaving a ½-inch border around the edges. Brush the border of the pastry with the egg wash and fold the top half over the bottom half, lining up the edges. Place the pastry on a sheet pan lined with parchment paper and chill for 15 minutes.

Place the pastry on a board and trim the three irregular edges with a sharp knife. With the folded edge away from you, cut the pastry in 1 × 6-inch strips. You will have 10 to 12 batons. Spread the batons out on the sheet pan so they're not touching. Brush the tops lightly with the egg wash (don't allow the egg wash to drip down the sides) and sprinkle evenly with the Gruyère, Parmesan, and 1½ teaspoons sea salt. Chill for at least 15 minutes.

When ready to bake, preheat the oven to 400 degrees.

Bake the batons for 15 to 18 minutes, until golden brown and puffed. Allow to cool on the pan for 3 minutes and serve warm.