



LAKEWOOD
VINEYARDS

Salmon Puffs

Paired with Lakewood Vineyards Blanc de Noir

1 17oz pkg frozen puff pastry
8 oz. smoked salmon - chopped
12 oz. Feta cheese - crumbled
¼ tsp. Garlic - chopped
1/8 tsp. Black pepper
1 egg white beaten
1/2 C. sour cream

Preheat oven to 350°. Line a baking sheet with parchment paper. Mix the salmon, feta, garlic and pepper. Roll puff pastry to a 12" X 12" sheet and cut into 16 small squares. Put about 1 tsp of salmon mixture on each square and pull sides together to make a small pouch pinching to seal. Place pouches on parchment covered baking sheet.

Brush with egg whites and bake for approximately 20 minutes, until pastry is browned. Remove from oven and cool for a few minutes. Top with a small "dollop" of sour cream and serve warm.

Enjoy with a glass of Lakewood Vineyards Blanc de Noir.

Makes 32 "puffs".