

## **Friday Mood: The Puff Pastry Cups You Didn't Know You Needed**

### **Ingredients:**

Difficulty: Easy  
(makes 12 cups)

6 frozen puff pastry sheets, thawed  
250 gr. grated cheese, I used gouda  
4 tbsp pesto, I just used store bought pesto  
4-6 tbsp sliced green olives (or 12 green olives, 1 for each cup, deseeded)  
12 cherry tomatoes, cut in 2  
1 egg yolk

a little softened butter or vegetable oil to grease the muffin tin

### **Instructions:**

1. Preheat the oven to 200C. Grease the muffin tin and put aside.
2. Cut thawed puff pastry sheets in two pieces to make 12 squares.
3. Mix pesto with cheese.
4. Press each puff square piece into the muffin molds to get the shape.
5. Fill the cups with appr. 1 tablespoon cheese (fully filled). Add 1 tsp cut olives (or 1 whole olive) and 2 pieces cherry tomatoes (which means 1 cherry tomato per cup, cut in 2).
6. Brush the 4 corners of pastry cups sticking out of the molds with egg yolk. Put in the oven, in medium part and bake for 20-25 minutes, until the corners gets golden brown.
7. When ready, take the cups out of the oven. After about 10 minutes, when they are a bit cooler to handle, take them out of the muffin tin and put them on a wire rack to fully cool down. Enjoy them fresh but leftovers taste amazing as well!