



Savory Palmiers with Roasted Garlic and Rosemary

Serves 15

Ingredients

8 garlic cloves, smashed

¼ cup olive oil

1 tablespoon chopped rosemary

½ teaspoon crushed red pepper flakes

Kosher salt

1 17-ounce package frozen puff pastry, preferably all-butter, thawed

All-purpose flour (for surface)

1 large egg, beaten to blend

Recipe Preparation

- ❑ Preheat oven to 400°. Cook garlic and oil in a small saucepan over low heat until garlic is bubbling around the edges but not taking on color, about 2 minutes. Continue to cook until garlic is softened and tender and your kitchen smells like garlic, 15–20 minutes. Add rosemary, red pepper, and a few generous pinches of salt and increase heat to medium. Cook, stirring occasionally, until rosemary is fragrant and garlic is golden, about 2 minutes. Be patient and let everything cool. Mash garlic mixture with a fork or potato masher to a coarse paste. There's your filling!

- ❑ Roll out pastry on a lightly floured surface just to smooth out any creases. If you're using a package of pastry that has 2 sheets, simply stack the sheets and roll out to a rectangle between $\frac{1}{4}$ "– $\frac{1}{8}$ " thick. Smear garlic mixture over pastry in an even layer, spreading to edges (a small offset spatula is good for this).
- ❑ Okay, here comes the fun part: With 1 long side facing you, fold both long sides in toward the center line so the edges meet in the middle (do not overlap); press down gently to flatten. Brush exposed pastry with egg wash (which is just a beaten egg that will make the dough a beautiful color after baking). Now roll the sides you just folded lengthwise toward the center to form a double-spiral log with a seam running down the middle. Squeeze all along length of log to adhere. Roll whole log away from you 90° so seam is facing away from you. Trim about $\frac{1}{2}$ " off 1 end to clean up the edge, then slice log crosswise into $\frac{1}{2}$ "-thick pieces (you should have about 15).
- ❑ You're almost done! Transfer pieces cut side up to a parchment-lined baking sheet, spacing about 2" apart. Brush outside edges of pastry with egg wash, avoiding cut sides on top. Chill until pastry is firm, 10–15 minutes.
- ❑ Bake palmiers 10 minutes, then reduce oven temperature to 350° and continue to bake until puffed and golden all over, 20–30 minutes. Let cool before serving.

Do Ahead: Palmiers can be baked 8 hours ahead. Let cool, then cover with plastic and let sit at room temperature until ready to serve.