

## Fig and Manchego Bites

from Roxanne Fox, taken from *The Bradenton Herald*

Makes 12

1 sheet frozen puff pastry (thawed according to pkg. directions)  
12 chunks manchego cheese (about ½ inch square and ¼ inch thick)

¼ cup fig preserves  
1 egg, beaten (optional)  
Ground black pepper to taste

Preheat oven to 400 degrees. Line a baking sheet with parchment paper.

Unfold pastry and use a paring knife to cut it into twelve 2-by-2 inch squares.

Arrange each square on the prepared baking sheet. Use a knife to cut a slit around the inside edge of each square. The slit should run all around about ¼ inch from the edge.

Place a square of cheese in the center of each pastry. Place a dollop of fig preserve over each piece of cheese.

Bake 10 to 12 minutes, or until pastry is puffed and lightly browned. If desired, half way through baking, brush with egg.

Sprinkle with black pepper. Cool slightly before serving.

*NOTE: These are incredibly easy, but the combination of fig, manchego, and pepper is interesting enough to make them taste more complex.*

*I did not do the egg wash. One sheet of dough will make more than twelve bites.*