



CHEF'S
TALK

Pastelitos de Guayaba

(Cuban Guava Pastries)



PREP TIME: 10 MINUTES COOK TIME: 15 MINUTES SERVES: MAKES 9 PASTRIES

Ingredients

- 6 ounces cream cheese, softened
- 1 tablespoon sour cream
- ½ tablespoon fresh lemon juice
- 1 package (2 sheets) puff pastry, thawed
- 8 ounces guava paste, thin sliced
- 1 egg, beaten
- ¼ cup sugar
- ¼ cup water
- 1 tablespoon guava paste

Instructions

Preheat oven to 400°F.

Combine cream cheese, sour cream and lemon juice in a mixer bowl; beat until light and fluffy.

Unfold puff pastry. On a lightly floured surface, roll out 1 sheet of puff pastry into a 10-inch square; cut dough into 9 equal-size squares and transfer to a baking sheet lined with baking paper.

Place slices of guava paste in the center of each square; top evenly with cream cheese blend. Brush outer edges of dough lightly with egg wash.

Roll out remaining sheet of puff pastry into a 10-inch square and cut into 9 equal-size squares. Place the tops of puff pastry on each square; press outer edges to seal. Cut slits on top of each square to vent.

Bake for 12 to 15 minutes or until puffed and golden.

While pastries are baking, combine sugar and water in small saucepan. Simmer until sugar dissolves; add 1 tablespoon guava paste and stir until blended.

Brush pastries with guava glaze and cool for 5 to 10 minutes before serving.