

## Rosemary and Gruyere Croissants



### Ingredients:

- 1 cup gruyere cheese, grated
- 4 tablespoons butter, softened
- 2 tablespoons fresh rosemary
- 1 tablespoon sea salt
- 1 tablespoon freshly ground black pepper
- 1 tablespoon water
- 1 package puff pastry dough, thawed
- 1 egg

### Directions:

- 1) Place the rosemary, salt and pepper in a spice mill and grind until a fine powder remains.
- 2) Transfer the spice powder to a small bowl with the softened butter and mix until smooth.
- 3) Roll the pastry dough out onto a lightly greased flat surface and spread the butter across the entire surface.
- 4) Sprinkle the grated gruyere on top of the butter and gently roll the dough into a log.
- 5) Wrap the dough in saran wrap and place in the freezer for 10 minutes until firm.
- 6) Preheat your oven to 350 degrees and line a baking sheet with parchment paper.
- 7) Remove the dough from the freezer and with a very sharp knife, slice the dough into 1/2-inch slices. Place the slices on the parchment paper about an inch apart.
- 8) Combine the egg with the water and brush the egg wash over the tops of each dough slice.
- 9) Place the baking pan in the oven and cook for 18-20 minutes, until the croissants are browned.
- 10) Remove the pan from the oven and allow the croissants to cool for 5 minutes. Store any remaining croissants in a tightly sealed container.