

Palmiers

14 ounces puff pastry, rolled to 1/4" thickness
1/4 cup seedless strawberry jam
sugar in the raw or colored sugar sprinkles
1 cup tempered chocolate for drizzling

Preheat your convection oven to 400° (425° for a regular oven). Line two baking sheets with parchment paper and set them to the side.

Roll out the dough to an even 1/4" thickness with a rolling pin. Your dough should be approximately 10"x10" when you're finished rolling it out. Place the dough on a large cutting board. Spread the jam evenly over one side of the pastry sheet.

Use a pizza cutter to cut the dough into 1" wide strips.

Place the cut strips on the parchment lined baking sheet, and roll the strips from the two opposite sides evenly so they meet in the middle. Pinch the middle or the base tightly to get the heart shape.

Place the hearts about 2 inches apart on your baking sheet. Sprinkle with sugar or sugar sprinkles.

Bake 13 to 15 minutes or until golden brown. Prepare your tempered chocolate and drizzle it over the palmiers. You could use sifted powdered sugar instead (or in addition!) or just eat them with no topping. The strawberry jam and sugar is rather magnificent on his own!

