



JERNEJ KITCHEN

HAM AND CHEESE PUFF PASTRY WITH SAUERKRAUT

Ham and Cheese Puff Pastry with Sauerkraut is a quick and simple recipe. Serve it for lunch, a snack, or large gatherings with homemade Russian dressing.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	35	MINUTES

HAM AND CHEESE PUFF PASTRY WITH SAUERKRAUT

- 280 g (10 ounces) puff pastry, prerolled sheets
- 1 tsp yellow mustard
- 200 g (7 ounces) ham, thinly sliced
- 3 tbsp sauerkraut
- 6 slices Maasdam cheese
- 1 egg
- 1 pinch of salt (optional)

RUSSIAN DRESSING

- 2 pickles, diced
- 1/2 onion, diced
- 4 tbsp mayo
- 1 tbsp ketchup
- 1 tbsp pickles liquid
- 1/2 tsp hot sauce (like Tabasco ali Sriracha) optional

TOOLS AND EQUIPEMENT

- baking sheet
- kitchen brush
- knife
- bowl

Sponsored

PREPARATION

Place a rack in the middle of the oven and preheat it to 220 °C / 430 °F or fan-assisted oven to 210 °C / 410 °F.

MAKE THE PIE

Unroll the puff pastry. Place onto the prepared baking sheet. The shorter side of the puff pastry should be facing you. Brush with mustard. Place the ham on top of the mustard, leaving about a 2 cm (1-inch) edge all around the pastry. Arrange the sauerkraut on top of the ham, then place the cheese on top of the sauerkraut. Fold the pastry over the filling. Press the edges together tightly and close with the tines of the fork.

TIP

[Wash the sauerkraut under running water before using and drain well.](#)

BAKE

Whisk the egg and brush the top of the pastry with an egg wash. Cut a few slits in the top using a knife to allow steam to escape. Sprinkle with salt. Transfer the Ham and Cheese Puff Pastry with the parchment paper to a baking sheet and place in the preheated oven. Bake for 25 minutes at 220 °C / 430 °F or in a fan-assisted oven at 210 °C / 410 °F.

RUSSING DRESSING

While the pie is baking, make the Russian dressing. In a small bowl, stir to combine the diced pickles, diced onion, mayo, ketchup, and pickle liquid. Optionally stir in hot sauce to add some spiciness. Stir to combine and place in the fridge until needed.

SERVE

Remove the Ham and Cheese Puff Pastry with Sauerkraut from the oven and set aside for 5 - 10 minutes to cool. Cut into slices and serve with the homemade Russian Dressing.