

Sweet Palmiers and Savory Palmier Bowties

**Serves about 4 dozen Sweet Palmiers and about 2 dozen Savory Palmier Bowties
using the All-Clad Petite Baking Sheet**

At our restaurants we make puff pastry, but it is time consuming and there is high quality puff pastry available on the market. Palmier (palm leaves) are a traditional French cookie made by rolling the puff pastry with granulated sugar before shaping and baking. I also love this savory version, shaped like a bowtie, perfect with a drink before dinner.



Ingredients:

Sweet Palmiers:

- 1/4 cup granulated sugar
- One 8-ounce sheet of puff pastry (about 10-inches by 10- inches and 1/8-inch thick)

Savory Palmier Bowties:

- 1/3 cup grated Parmesan cheese
- Sweet paprika
- Freshly ground black pepper
- One 8-ounce sheet of puff pastry (about 9-inches by 9-inches and 1/8-inch thick)

Instructions:

Sweet Palmiers:

Dust the work surface with half the sugar and top with the sheet of puff pastry. Sprinkle the remaining sugar evenly over the top. Roll the rolling pin over the pastry, turning the dough from time to time, to allow all the sugar to adhere to the pastry. Roll into a very thin sheet, approximately 14-inches square. Trim the edges to straighten.

Fold in the left and right sides of the pastry to meet in the center. Gently roll the rolling pin over the top to seal the layers. Repeat, folding the two sides to the center once more and sealing with the rolling pin. Finally, fold the left side over to meet the right side.

Wrap the dough with plastic wrap and refrigerate for 2 hours or until the dough is cold (this will allow you to make precise cuts in the dough).

Position a rack in the center of the oven and preheat to 400°F. Line the baking sheet with a piece of parchment paper. Trim off the uneven ends of the pastry. Cut the roll into 1/4-inch slices and arrange half of them on the baking sheet. Bake for 14 to 15 minutes, rotating the pan halfway, until the sugar on the bottom has caramelized, the tops are pale gold and the palmiers are crisp. Cool on a cooling rack. Repeat with the remaining palmier. Store in an airtight container.

Savory Palmier Bowties:

Dust the work surface with half the Parmesan, and a pinch of paprika and black pepper. Top with the sheet of puff pastry. Sprinkle the remaining Parmesan, another pinch of paprika and black pepper evenly over the top. Roll the rolling pin over the pastry, turning the dough from time to time, to allow all the Parmesan to adhere to the pastry. Roll into a very thin sheet, approximately 14-inches square. Trim the edges to straighten.

Shape and chill the pastry as for the Sweet Palmiers.

Position a rack in the center of the oven and preheat to 400°F. Line the baking sheet with a piece of parchment paper. Cut the roll into 1/2-inch slices. Cut each slice through the center, stopping the cut just short of the fold. Open the cookie up, still attached in the center, much like a figure 8. Arrange half of them on the baking sheet. Bake for 14 to 15 minutes, rotating the pan halfway, until the bowties are golden and crisp. Store in an airtight container.