

Savory Fig & Cheese Puff Pastries, Two Ways

Yesterday's leftover ingredients became today's breakfast. These easy puff pastries combine buttery, flaky pastry with fig jam, Canadian bacon and melty cheese. I made five Camembert tarts with toasted pecans, plus one bonus pepper jack pocket because I happened to have some in the fridge. Feel free to stick with Camembert for all six and use up what you have!

Makes: 6 pastries: 5 Camembert tarts + 1 pepper jack pocket

Prep time: 15 minutes

Bake time: Approximately 20 minutes

Oven temperature: 400°F

Ingredients

For all six pastries

- 1 sheet puff pastry, thawed according to package directions but still cold
- About 6 tablespoons fig jam, divided
- 6 slices Canadian bacon, or enough to fit a small piece in each pastry
- 1 egg, beaten, for brushing
- A little water, for sealing

For the five Camembert tarts

- About ½ wheel Camembert, cut into 5 pieces
- 2–3 tablespoons chopped toasted pecans

For the bonus pepper jack pocket

- 1 slice pepper jack cheese

Instructions

1. Prepare the pastry

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Unfold the puff pastry and cut it into 6 equal pieces. If needed, gently roll the sheet into a shape that gives you six roughly square pieces.

2. Assemble the five Camembert tarts

Place about 1 tablespoon fig jam in the middle of each of 5 pastry squares, leaving the edges clear.

Add Canadian bacon, a piece of Camembert and a pinch of toasted pecans to each.

Fold all four corners up toward the center, gently pressing where they overlap. The filling can remain partially exposed; these are open tarts.

3. Assemble the pepper jack pocket

On the remaining pastry square, spread about 1 tablespoon fig jam over one half, leaving a border around the edges.

Add Canadian bacon and the slice of pepper jack, folding or tearing them to fit.

Lightly dampen the pastry edges with water. Fold the empty half over the filling to form a rectangular pocket. Press the edges together, then crimp with a fork. Cut a small slit in the top to let steam escape.

4. Brush and bake

Arrange the pastries on the prepared baking sheet with space between them. Brush the exposed pastry with beaten egg.

Bake for approximately 15 minutes, or until puffed and deeply golden, with the bottoms cooked through. Start checking around 10 minutes, as timing will vary with your pastry and oven.

5. Serve

Let cool for about 5 minutes, then enjoy warm while the cheese is still melty.

Notes

- Keep the pastry cold. If it softens while you're assembling, refrigerate the pastries for 10–15 minutes before baking.
- Avoid overfilling. Fold or trim the Canadian bacon to fit, and keep the jam away from the edges.
- Expect a little cheese to escape. Especially with the open Camembert tarts. Parchment makes cleanup easier.
- Reheat leftovers in an oven or toaster oven at 350°F until warmed through and crisp again.