

Prosciutto, Gruyère & Cranberry Puff Pastry Twists

Flaky, buttery puff pastry filled with Dijon mustard, salty prosciutto, nutty Gruyère, and sweet cranberry sauce. These golden, crispy twists are the perfect combination of sweet and savory, and they look a whole lot fancier than the effort required to make them.

They're an easy last-minute appetizer for Thanksgiving, Christmas, or any holiday gathering.

Serve them warm with extra cranberry sauce for dipping!

Prep Time: 15 minutes

Cook Time: 12–15 minutes

Total Time: 30 minutes

Servings: Approximately 12–16 twists

Ingredients

- 1 sheet frozen puff pastry, thawed
- 2 tbsp Dijon mustard
- 3–4 oz thinly sliced prosciutto
- $\frac{3}{4}$ cup Gruyère cheese, freshly grated, plus more for topping
- $\frac{1}{3}$ cup cranberry sauce, plus more for serving
- 1 egg, beaten (for egg wash)
- Everything but the Bagel seasoning (optional)

Instructions

- 1 Preheat the oven. Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper.
- 2 Prepare the pastry. Unfold the thawed puff pastry onto a lightly floured surface or sheet of parchment paper. Gently roll it out to smooth any creases and slightly enlarge the rectangle.
- 3 Add the fillings. Working on one long half of the pastry, spread an even layer of Dijon mustard, leaving a small border around the edges. Layer the prosciutto over the mustard, followed by the grated Gruyère. Spoon small dollops of cranberry sauce over the cheese, spreading gently to distribute.
- 4 Fold and seal. Fold the empty half of the puff pastry over the filling. Gently press down to seal the layers together.
- 5 Cut and twist. Using a sharp knife or pizza cutter, slice the folded pastry into strips approximately $\frac{1}{2}$ inch wide. Gently twist each strip a few times, slightly stretching as you go. Transfer to the prepared baking sheet, leaving a little space between each twist.
- 6 Add the finishing touches. Brush each twist with beaten egg and sprinkle with a little extra Gruyère.
- 7 Bake. Bake for 12–15 minutes, until the pastry is puffed, deeply golden, and crispy.
- 8 Serve. Let cool for a few minutes before serving warm with extra cranberry sauce on the side for dipping.

Tips & Notes

- Keep the pastry cold. Puff pastry works best when it's chilled. If it becomes too soft or sticky while you're assembling, pop it in the refrigerator for 10 minutes before slicing and twisting.
- Don't overdo the cranberry sauce. A little goes a long way! Too much can make the pastry soggy and cause the filling to spill out while twisting.

- Freshly grate your Gruyère. It melts beautifully and gives these twists that deliciously nutty, savory flavor.
- Make them ahead. Assemble the twists a few hours in advance and refrigerate them on a parchment-lined baking sheet. Brush with egg wash just before baking.
- Use leftover cranberry sauce. These are especially perfect for using up cranberry sauce after Thanksgiving.
- Reheat leftovers. Warm in a 350°F oven or air fryer for a few minutes until crispy again. Avoid the microwave if you want to keep that flaky texture.

Storage

Store leftover twists in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or air fryer until warmed through and crispy.

Serving Suggestions

Serve these alongside a holiday cheese board, a festive cocktail, or as part of your Thanksgiving appetizer spread. They're delicious on their own, but a little extra cranberry sauce for dipping makes them even better!