

SHAVUOT DANISH TWO WAYS WITH NIKKI SHAPIRO – TABLE FULL OF LOVE

Supplies Needed:

Baking Sheets
Fork
Hand Mixer or Stand Mixer
Lemon Zester
Measuring Cups
Measuring Spoons
Parchment Paper
Pastry Brush
Rolling Pin
Sharp Knife
Spatula
Spoon

Sweet Cheese Danish

1 lb of puff pastry thawed

Filling:

8 oz or 1 cup of cream cheese, room temperature

1/4 cup of sugar

1 egg yolk, room temperature

1/2 teaspoon of vanilla

1 teaspoon of lemon zest

Optional Add in:

1 1/2 cups of berries of your choice; blueberries, strawberries, raspberries, washed and well dried

Egg Wash:

1 egg

1 tablespoon of water

Glaze:

1/2 cup of confectioner's sugar

1/2 teaspoon lemon zest

1 tablespoon of lemon juice

Preheat Oven to 400°F. Line a large baking sheet with parchment paper and set aside.

In a large mixing bowl, combine cream cheese, sugar, egg yolk, vanilla and lemon zest. Beat together on medium speed with a hand blender or stand mixer until creamy and smooth. Set aside.

Unfold the puff pastry sheet onto a flat surface and roll into a 10"x10" square. Cut slice each sheet into 12 even strips. Repeat with second half of dough.

Taking 2 of the dough, pinch two ends together and then twist the strand from top to bottom.

Twirl the twist into a loop or serpentine working from the center out. Slightly flatten the middle of the dough with your fingers. Repeat with remaining dough.



Place the circles on your prepared baking sheet, leaving some space between them for expansion during cooking time.

Dollop about 1 tablespoon of the filling into the center. Press in some of your berries if using. In a small bowl, combine egg and water and whisk until blended. Using a pastry brush, spread egg wash over dough.

Bake in at 400°F for 20 minutes. Allow danish to cool completely and allow the filling to set. Combine, confectioner's sugar, lemon zest and lemon juice in a small bowl until smooth. Drizzle over cooled danish.

Can be frozen.

Enjoy xx

Savory Cheese Danish

1 lb of puff pastry thawed

Filling:

2 cups shredded mozzarella cheese
2 tablespoons of fresh basil, chopped
4 teaspoons of minced garlic

Optional add ins:

1 ½ cups of cherry tomatoes, sliced in half, sliced olives or sliced mushrooms

Egg Wash:

1 egg
1 tablespoon of water

Topping:

½ cup of grated parmesan cheese

Preheat Oven to 400°F. Line a large baking sheet with parchment paper and set aside.

In a large mixing bowl, combine cheese, basil and garlic. Set aside.

Unfold the puff pastry sheet onto a flat surface and roll into a 10"x10" square. Cut slice each sheet into 12 even strips. Repeat with second half of dough.

Taking 2 of the dough, pinch two ends together and then twist the strand from top to bottom. Twirl the twist into a loop or serpentine working from the center out. Slightly flatten the middle of the dough with your fingers. Repeat with remaining dough.

Place the circles on your prepared baking sheet, leaving some space between them for expansion during cooking time.

Dollop about 1 tablespoon of the filling into the center. Press in some of your optional fillings, if using.

In a small bowl, combine egg and water and whisk until blended. Using a pastry brush, spread egg wash over dough.

Sprinkle with parmesan cheese

Bake in at 400°F for 20 minutes.

Serve hot or room temperature.

Can be frozen.

Enjoy xx

