

# Antipasto Puffs

**Author: Jodi Hoffmann**  
**Category: Hors d'Oeuvre**  
**Servings: 40-60**  
**Preparation Time: 30 min**  
**Chilling time: 20+ min**  
**Cooking Time: 12 min**

## **A note before you start:**

These are a huge hit at parties! I recommend using a Cuisinart or a mini chopper to chop all the ingredients which makes this recipe much easier! Puff pastry puffs best when it's cold, so after spreading each piece with mascarpone, refrigerate for 20 minutes before putting the topping on and baking it; don't skip this step!

## **Ingredients:**

- 1 14oz can of artichoke hearts, drained and squeezed dry**
- 2 4oz packages of diced pepperoni**
- 1 box of frozen spinach defrosted and squeezed dry**
- 1/3 cup of diced roasted red peppers (store bought)**
- 8 oz of shredded provolone cheese**
- 6 oz of mascarpone**
- 1/3 cup of grated parmesan cheese**
- 1/4 cup of all purpose flour**
- 1 package of frozen puff pastry defrosted**
- 1 tsp of salt**
- 1/2 tsp of garlic powder**

**Step 1: Defrost both sheets of puff pastry. Once defrosted, place them on a parchment lined sheet pan and gently unfold them. Lightly dust them with flour. Roll each sheet out to measure roughly 14"x 11".**

**Step 2: Preheat the oven to 425 degrees. Next, place 3 oz of mascarpone on each piece of puff pastry and spread evenly over the top with a light hand. It's important that you don't press down on the pastry as this will inhibit its ability to puff up when baking. Refrigerate for at least 20 minutes.**

**Step 3: In the bowl of a Cuisinart fitted with a steel blade place the (drained and squeezed dried) artichokes and spinach. Pulse several times to chop and remove to a mixing bowl. The consistency you're looking for is similar to uncooked white rice. Place the diced pepperoni in the Cuisinart and pulse it to resemble the artichokes and spinach. Add it to the spinach and artichokes. Add the finely diced roasted red peppers and the parmesan and provolone cheese and mix together. Add the salt and the garlic powder.**

**Step 4: Remove the puff pastry from the refrigerator and place half the topping on each. Bake for 12 minutes. Remove from the oven (the pastry will deflate a bit). Cut into bite size squares and serve.**

**Buon Appetito!**



**Crafting A Blissful Bungalow, LLC  
Jodi.Hoffmann@craftingablissfulbungalow.com**