Easy savory puff pastry twists

Easy Savory Puff Pastry Twists

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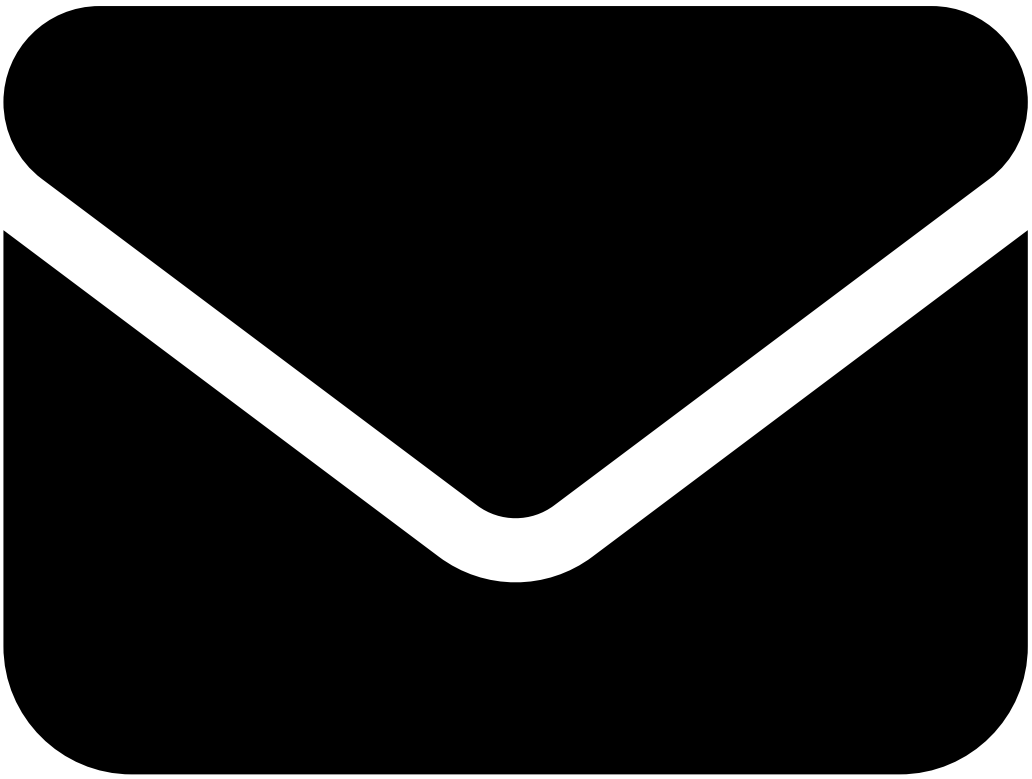




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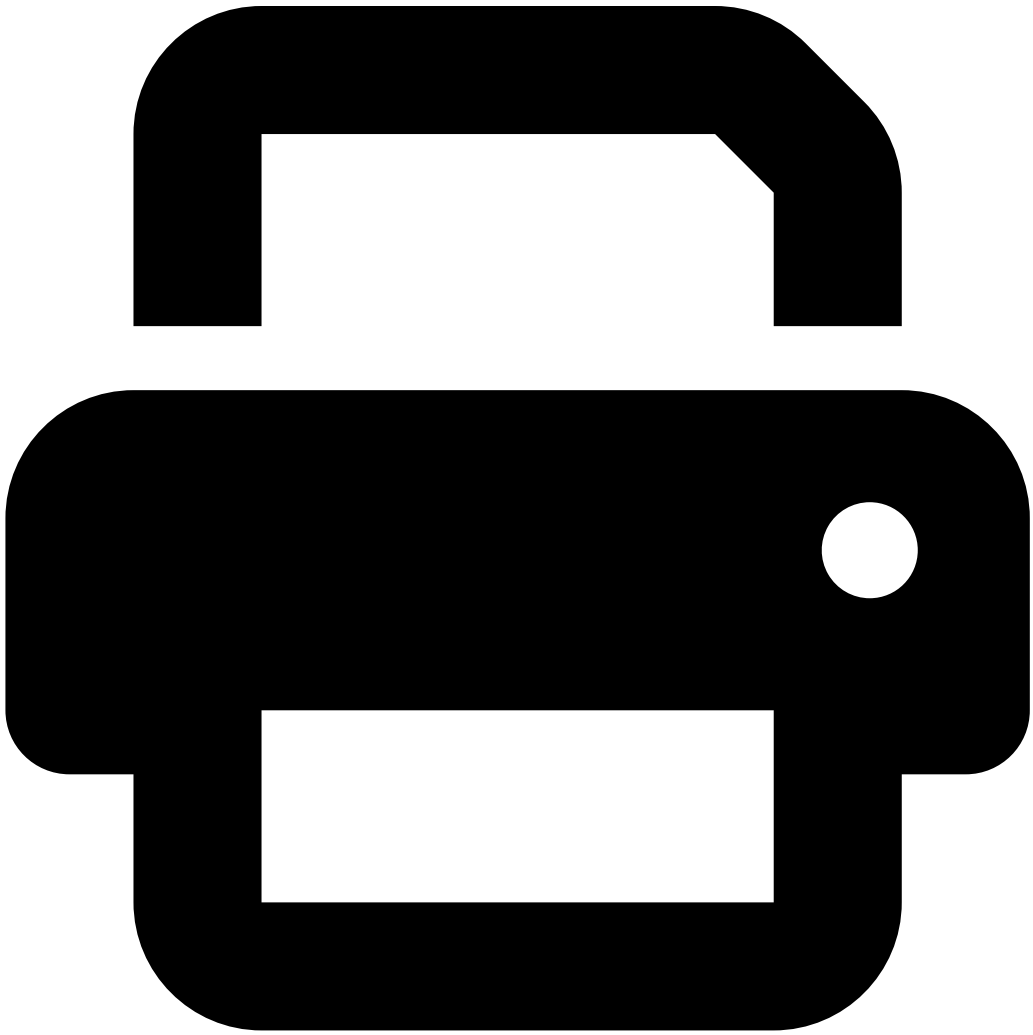

If there’s one thing I can guarantee about these Easy savory puff pastry twists, It’s that they are going to disappear fast, so be sure to put some aside for yourself first. layers of puff pastry , cheese , pesto and marinara all twisted into golden deliciousness. Forget about store-bought snacks: you have everything you need for a crowd – pleasing appetizer right here. Plus, it’s so easy to make!!!.Whether you ‘re hosting a party or need a quick finger food for game day, these golden, flaky twists are guaranteed to be a hit.

Why you will love these Easy savory puff pastry twists

Savory puff pastry twists are the ultimate crowd- pleasing appetizer because they combine bold flavors with a visually appealing presentation. The golden flaky layers of puff pastry offer a crunch that perfectly complements the rich pesto, tangy marinara and cheese. Their twist shape makes them look

sophisticated while remaining so easy to make, making them a go-to choice for any host.

What makes these appetizers even more ideal is their versatility. They can be make ahead of time, allowing you to focus on enjoying your guests instead of being stuck in the kitchen. served warm or at room temperature, they hold their flavor and texture beautifully. Plus, their easy -to-hold, mess-free design makes them perfect for mingling and grazing.

These easy savory puff pastry twists with pesto, marinara and parmesan are the perfect combination of flavor, simplicity, and style. Whether your hosting a party, contributing to a potluck, or looking for a quick snack these twists will be a hit. Give them a try, and watch your family and friends come back for seconds (and thirds).

Storage

Room Temperature: Store completely cooled twists in an airtight container for **up to 2 days**.

Refrigerator: Store for up to **4 days**, although the pastry is best when freshly baked.

Reheating: Warm in a **350°F oven for 5–8 minutes** to bring back their crisp texture. Avoid the microwave, which can make them soft.

More Italian-Inspired Appetizers

Looking for more easy appetizers? Try my **Gorgonzola and Brie Pear Tart**, **Italian potato Croquettes**, and classic **Bruschetta with tomatoes and basil**. For more ideas, browse my **Appetizer Recipes**.

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These easy savory puff pastry twists are crisp, golden, and packed with Italian-inspired flavor. Made with flaky puff pastry, cheese, and savory seasonings, they're the perfect appetizer, snack, or easy addition to any antipasto platter.

- 2 puff pastry sheets
- 1/2 cup marinara sauce
- 1/2 cup pesto
- 1 cup grated parmesan
- 1 Tbsp. melted butter
- 1 Tbsp. chopped Italian parsley

1. Preheat your oven to 375-degees. Line a baking sheet with parchment paper.

2. Bring the puff pastry to room temperature. Then on a lightly floured surface slightly roll out the dough.
3. Spread one sheet with first the pesto and then the marinara a sauce. Sprinkle with the grated parmesan. Top with the remaining sheet of puff pastry. Press the edges to seal.
4. Cut the puff pastry dough into 1 inch wide strips on the shorter side . You should have 16 strips. Then twist them. Brush with the the melted butter. Top with additional grated parmesan.
5. Bake for 15 -20 minutes or until golden brown. Sprinkle with the chopped Italian parsley.

Keep the puff pastry cold. Work quickly and return the pastry to the refrigerator if it becomes too soft. Cold puff pastry will puff beautifully in the oven and give you crisp, flaky twists.

Appetizer

American, Italian, Mediterranean

savory puff pastry twists