

## Veracruz Style Puff Pastry Patties— *Volovanes Veracruzanos*

### Ingredients (for six pieces)

1 lb (454 g)	puff pastry (homemade, or thawed from frozen)
½ lb (226 g)	ham slices; cut to fit a square shape
¼ lb (113 g)	stringy cheese (Oaxaca, fresh mozzarella); shredded
6 slices	yellow cheese, processed or light cheddar
1	egg, for brushing

On a well floured surface, roll pastry into a rectangle, a little larger than 12x16 inches (30x40 cm). Trim edges and cut rectangle into a three by four grid of 4 in (10 cm) squares:

Preheat oven to 400°F (200°C).

Arrange six squares on a baking sheet lined with parchment paper; place portions of cold-cut meat on each, then one slice of processed cheese, and top with a mound of shredded cheese:

Brush around the edges of the pastry squares with a little water. Roll the remaining pastry squares just slightly, to make them a tad thinner and larger. Place the rolled pastry squares on top of the squares with fillings and, using well-floured fingers, gently press together along the edge, to seal. Beat egg in a small bowl, and brush the top of the pastries. Pierce the top of each pastry several times with a fork, for venting hot air during baking:

Bake in pre-heated oven for 20 to 25 minutes, until puffed up and golden brown. Remove from oven.

Serve hot or at room temperature, with some pickled carrots and jalapeño peppers on the side:

