



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Artichoke**

Artichoke Spinach Pinwheels

Ingredients:

16 oz artichoke spinach dip
6 oz artichoke hearts
1 pkg, puff pastry (2 sheets)
½ cup mozzarella, shredded
½ cup shredded parmesan, plus extra for topping
3 Tbs butter, melted
2 clove garlic, minced
¼ tsp white pepper
1 egg wash
flour for dusting

Directions:

Line a cookie sheet with parchment paper. Set aside. In a mixing bowl, blend the artichoke spinach dip, mozzarella, parmesan, garlic, and white pepper. Dust a clean working surface with flour and lay the puff pastry down to rest. Divide and spread the artichoke mixture evenly between the two puff pastry sheets leaving a ½ inch clearance on the short sides of the pastry. Beginning from the long side of the puff pastry roll the pastry upward toward the edge, lifting slightly as you roll so you don't push the filling out. Repeat for second puff pastry. Lay them both on the parchment lined cookie sheet seam side down and place in the freezer for 30 minutes. (Freezing will make for cleaner, perfectly round cuts)

Preheat your oven to 350F. Remove from the pastry rolls from the freezer and slice into even slices. Arrange them on the cookie sheet with even spacing. Brush with melted butter and sprinkle with extra shredded parmesan. Bake for 15 minutes. Rotate, then bake for another 10 minutes or until golden brown.