



RECIPE | CUCUMBERS

# CUCUMBER & SALMON PUFF PASTRY



15 min  
PREP.



9



easy

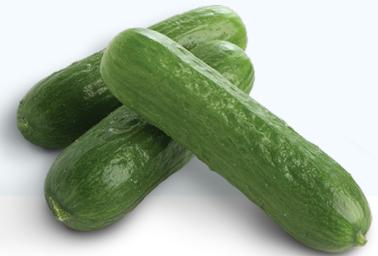
30 min

15 min  
COOKING

## INGREDIENTS

Recipe created by *Lauren Brittain*

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, thinly sliced & divided
- 2** sprigs fresh dill, divided
- 1** sheet puff pastry
- 1** egg
- 8 oz** smoked salmon
- 1/3 cup** dairy-free garlic & herb Boursin® cheese
- 1/3 cup** dairy-free cream cheese
- 2 tbsp** raw honey
- 3 tsp** lemon juice



## DIRECTIONS

- 1** Preheat the oven to 350°F.
- 2** Lightly roll out puff pastry on a large piece of parchment paper.
- 3** In a small bowl, combine egg with a splash of water and whisk until frothy.
- 4** Cut puff pastry into 9 equal pieces and brush with egg wash. Bake for 15 minutes until the pastry is lightly golden.
- 5** In a medium bowl, whisk together cream cheese, Boursin®, lemon juice, 3/4 of the fresh dill & honey. Add 3/4 of the cucumbers to the cheese mixture and gently fold together.
- 6** Spread 2 tablespoons of the cheese mixture on each cooled puff pastry.
- 7** To serve, top with smoked salmon and remaining cucumbers & dill.

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