

Potato & Cheese Puff Pastry Pinwheels (Easy Kid-Friendly Snack)

Cooking Times

Prep Time: 15 minutes

Cook Time: 20–25 minutes

Total Time: about 35–40 minutes

Servings: 6–8 servings

Ingredients

- 1 sheet **puff pastry** (round or rectangular)
- 2 medium **potatoes**, peeled
- 3.5 oz **mozzarella cheese**, diced (about 1 cup)
- 3 oz **cooked ham**, finely chopped (optional but kid-friendly)
- 2 tablespoons **Parmigiano Reggiano**, grated
- 1 tablespoon **extra virgin olive oil**
- salt, to taste
- ½ teaspoon **dried oregano** or chopped rosemary (optional)

Optional for brushing

- 1 egg, beaten
 - extra Parmigiano Reggiano for topping
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Instructions

1. Cook the Potatoes

Peel the potatoes and cut them into small cubes.

Boil them in salted water for **8–10 minutes**, until fork-tender.

Drain well and mash them lightly with a fork.

2. Prepare the Filling

Add to the mashed potatoes:

- grated Parmigiano Reggiano
- olive oil

- a pinch of salt
- oregano or rosemary (optional)

Mix until combined.

3. Prepare the Puff Pastry

Unroll the puff pastry sheet on parchment paper.

Spread the potato mixture evenly over the pastry, leaving a small border around the edges.

Sprinkle on:

- diced mozzarella
 - chopped cooked ham.
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4. Roll the Pastry

Starting from one side, **roll the pastry tightly into a log.**

Use a sharp knife to cut **1-inch thick slices**, forming pinwheels.

5. Bake

Place the pinwheels on a baking sheet lined with parchment paper.

Brush the tops lightly with **beaten egg** and sprinkle with **extra Parmigiano Reggiano**.

Bake in a **preheated oven at 375°F (190°C)** for **20–25 minutes**, until golden and crispy.

Tips & Tricks

- **Make them vegetarian:** simply skip the ham.
- **Extra crispy top:** add a little grated Parmigiano before baking.
- **Air fryer option:** cook at **360°F for 12–15 minutes**.
- **Great for lunchboxes:** they taste delicious even at room temperature.