

Shrimp Scampi Cheesecake Puff

Makes 24 pieces

Ingredients

Olive Oil	1 tablespoon
Onion, small dice	1
Cloves garlic, dice	3
Butter	2 tablespoons
Shrimp, peeled and deveined	½ Pound
Cream cheese	12oz
Eggs	1
Heavy cream	¼ cup
Smoked Gouda cheese, grated	6 ounce
Salt	1 teaspoon
Puff Pastry Sheets, thawed	1 package (2 sheets)

Method of Preparation

1. Gather all ingredients and equipment
2. Cut shrimp in ½ inch pieces
3. Heat sauté pan over a medium heat, warm oil and sauté onion and garlic until onions are translucent
4. Add butter to pan and melt
5. Add shrimp and continue cooking for 2 to 4 minutes
6. In a medium bowl, beat cream cheese until cream
7. Add one egg at a time and beat until well mixed
8. Add heavy cream, cheese, onions, shrimp and salt
9. Roll out thawed puff pastry and cut into 3" squares
10. Place a tablespoon of fill onto the center of each puff pastry square
11. Fold square into a puff, pinching the edges together
12. Brush each puff with an egg wash
13. Baked on a baking sheet in a preheat 400 degree oven for 20 to 25 minutes (until golden brown)