

# Mini Deli Rolls

Recipe By *Esty Wolbe*



Cooking and Prep:  35  
m

Serves:  12

Contains:    

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Kosher.com

Exclusive

Esty Wolbe is back with another ingenious update on a well-loved classic.

Everyone loves deli rolls at the Shabbat table, but this adorable mini version changes everything. Watch as [Esty demonstrates her foolproof method](#) for keeping deli rolls from making a mess.

## Ingredients (5)

### Main ingredients

- 1 (12.35-oz.) package [Gefen Frozen Puff Pastry Squares](#)
- [Haddar Dijon Mustard](#)
- 2 types of deli meat, such as pastrami and turkey, 1 package each
- [Gefen Duck Sauce](#), for glazing
- sesame seeds, for sprinkling

## Start Cooking

### Prepare the Deli Rolls

1. Preheat oven to 350 degrees Fahrenheit.
2. Lay out frozen puff pastry squares on your work surface.
3. Diagonally layer mustard, followed by cold cuts, on each pastry square.
4. Starting from one corner of dough, roll up tightly. Tightly secure the end and place deli roll seam-side down on a parchment-lined baking sheet. Repeat with remaining pastry squares.
5. Brush generously with duck sauce. Sprinkle sesame seeds over.
6. Bake for 20–25 minutes.