Charcuterie Ring

Recipe By Family Table Staff

Cooking and Prep: 50 m  Serves: 6

Preparation

Watch this ring come to life here!

Preference: Meat
Difficulty: Easy
Source: Family Table by Mishpacha Magazine

Ingredients (13)

Main ingredients

- 1 roll Gefen Puff Pastry
- 4 tablespoons olive tapenade, divided
- 8 tablespoons Reine Whole Grain Mustard, divided
- 1 cup diced Meal Mart Honey Glazed Smoked Turkey Breast
- 1 cup diced Meal Mart Corned Beef
- 1 cup diced Meal Mart Pastrami
Start Cooking
Prepare the Deli Ring

1. Defrost and unroll puff pastry.
2. Between two sheets of Gefen Easy Baking Parchment, roll out the puff pastry so that it has a large surface area.
3. Using a knife or pizza cutter, cut one-inch strips of dough from the bottom to about two thirds of the way up the puff pastry.
4. On the uncut portion of the dough, create six "panels," two with two tablespoons each of olive tapenade, four with two tablespoons each of whole grain mustard.
5. Top each panel with a different meat. (We suggest mixing turkey with olive tapenade and other meats with mustard).
6. Starting at the top, roll downward so that the cut strips end up on top of the roll. Join the edges together to make a ring, pinching the puff pastry together at the edges.
7. Transfer to a baking sheet. Brush with egg wash, and bake at 375°F for 40 minutes or until golden brown.