

Pastelitos de Guayaba (Cuban guava & cheese pastries)

From The Larissa Monologues at larissamarks.com
Yield: 6 pasties

Ingredients

- 1 large egg yolk
- 1 tablespoon milk
- 1 package puff pastry sheets
- 1 bar [guava paste](#)
- 1 package cream cheese
- White granulated sugar

Directions

Preheat oven to 375 degrees.

Thaw puff pastry according to package instructions. Line a baking sheet with parchment paper or a [Silpat mat](#). In a small bowl, whisk the egg yolk and milk.

On a lightly floured surface, unfold one of the pastry sheets, and cut into 6 squares. Then cut each square in half, so that you now have 12 rectangles. Transfer the rectangles to the lined baking sheet. Cut the guava paste into 6 equal portions and spoon onto 6 of the pastry rectangles. Top with the cream cheese. Brush the pastry edges with some of the egg wash. Top each of the filled and brushed pastries with the remaining pastry rectangles. Crimp the edges with a fork. Refrigerate for 15 minutes, until firm.

Brush the pastries with the remaining egg wash and sprinkle with sugar. Bake in the center of the oven for 30 minutes, rotating the pan from front to back halfway through, until the pastries are golden. Let cool for at least 30 minutes before serving.