

Deli Roll

1 package pre-rolled puff pastry dough, 1 kilo or 2.2 pounds, defrosted overnight in the fridge
3 tablespoons deli mustard OR wholegrain mustard
3 tablespoons sweet chili sauce
600 grams or about 21 ounces of deli meat, I like turkey roll and salami
1 egg, beaten with half a teaspoon of water

Directions:

Preheat your oven to 400 degrees.

Take the defrosted puff pastry dough out of its wrapper but leave it on the plastic wrap it comes in. and unroll it to one long sheet, gently patting the "fat" ends to make them even with the rest of the dough. Don't overhandle it.

Take the mustard and sweet chili sauce and drizzle all around the dough "fingerpainting" it all over the surface. Take the deli and alternating slices and somewhat overlapping (see pic above) cover the whole surface of the dough with the deli.

Gently lift the dough by the plastic and fold in thirds (and then peel off the plastic) and then in thirds from the top to cover (and peel off plastic). Gently pull the top edge to cover the slices of deli. No need to press down to seal. Prepare a pan or two with parchment paper and after cutting deli roll in half, place seam side down in pan. Do NOT seal the edges of the roll or it won't puff properly. Don't worry about the sauce oozing out, since it's a thin layer, it stays put nicely.

Bake in hot oven for 35-40 minutes or till the pastry puffs and turns golden brown. If not serving right away, let the deli roll *cool completely* before covering it with tin foil or you will steam the pastry and it will get soggy.

This can be reheated quite successfully on a plata (warmer) for Shabbat or holidays. Remove the tin foil from the pans and put paper towels (yes, yes, a trick I learned from my daughters) on top and then cover the whole thing with either towels or a plata cover (a quilted cover special for the warmer, great thing) and let heat up. It amazingly stays crispy this way. Yay. Serve with mustard, mayo, coleslaw or gloriously alone. Will be devoured, trust me. ;)