

# Hazelnut Fig Twists

1 package (17.3 oz)	Frozen puff pastry, thawed
1	Egg, beaten
1 tablespoon	Cold water
3/4 cup	Fig preserve*
3/4 cup	Blue cheese, crumbled
1 1/4 cups	Hazelnuts, toasted, skin removed and diced, divided



Preheat oven to 400°F.

Place pastry sheets on lightly floured surface. Beat egg and water; set aside.

Spread fig preserve evenly over one pastry sheet. Sprinkle blue cheese and 3/4 cup hazelnuts over preserve. Place second pastry sheet over hazelnuts.

Brush top of pastry with beaten egg. Sprinkle with 1/4 cup chopped hazelnuts, lightly pressing nuts into pastry. Turn pastry over and repeat with beaten egg and remaining hazelnuts. Pastry should measure 9x12-inches.

Cut pastry across shortest width into 1/2-inch strips. Twist and arrange on greased baking sheet. Bake at 400°F for 15 minutes until risen and golden. Cool on wire rack. Makes 22 to 24 twists.

*Nutritional Analysis Per Serving:* Calories 200 (61% Calories from Fat), Protein 3g, Carbohydrate 15g, Fiber 1.5g, Fat 13g, Sat. Fat 2.5g, Cholesterol 5mg, Sodium 110mg

**To make fig preserve:** Sauté 2 tablespoons chopped shallots in 1 tablespoon butter until softened but not browned. Add 3/4 cup chopped dried mission figs, 1/2 cup ruby port and 1/2 teaspoon dried thyme. Simmer for 5 to 7 minutes or until figs are tender and most of liquid is absorbed; cool. Puree in food processor to rough paste. Makes 3/4 cup.