



the
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Cheese and Herb Rugelach Recipe

Savory, Italian-inspired rugelach filled with cheese and herbs.

Total Time: 2 hours **Yield:** 4 dozen

Ingredients

For the dough:

- 8 oz cream cheese, room temperature
- ½ lb unsalted butter, room temperature
- ¼ cup freshly grated Parmesan cheese
- 2 Tbsp lemon zest
- 2 cups flour, sifted



For the filling:




- 12 oz ricotta cheese, drained
- 2 heads of garlic, roasted
- 1 sprig of each: rosemary, oregano and thyme (or your favorite fresh herbs), removed from stems and chopped finely
- salt and pepper, to taste
- 1 egg, whisked
- sea salt

Instructions

- 1 To caramelize garlic, cut each head of garlic in half and wrap halves in tin foil. Roast garlic in the oven at 400°F for about 30-40 minutes or until the garlic is tender and caramelized. When done, remove from oven and allow to cool to room temperature.

- 2 To make the dough, use a stand mixer and beat together the cream cheese and butter until creamy on medium speed. Then add Parmesan cheese and lemon zest and continue to mix until incorporated.
- 3 With the mixer on low speed, slowly add in the sifted flour and mix just until combined. Use a spatula to scrape the bottom of the bowl to make sure everything is incorporated. Dump the dough onto a well-floured surface and roll into a ball. Cut the ball in quarters and wrap each quarter in plastic wrap. Refrigerate for at least 30 minutes or in the freezer for 15 minutes.
- 4 For the filling, mix together the ricotta cheese, chopped herbs and caramelized garlic. Make sure to remove the soft cloves by squeezing the bulb and adding the soft garlic cloves to the cheese mixture. Season with salt and pepper and set aside.
- 5 Take one dough ball out of fridge (leaving others chilled until ready to use) and on a well-floured surface, roll it out using a floured rolling pin. Roll it out to about 9 inches in diameter. Use a round object (a cheesecake pan works well) and outline a circle then use a knife to cut a perfect circle. Save scraps to roll out later.
- 6 Spread 2 Tbsp of cheese mixture onto the dough in a thin layer, leaving a border. Then cut the circle into eighths.
- 7 Roll the rugelach by starting at the outer end of the triangle and roll in making a little crescent shape. Place all rugelach end side down on a lined baking sheet and brush tops with egg wash and sprinkle each rugelach with sea salt.
- 8 Bake at 350°F for about 15-18 minutes until lightly golden brown.
- 9 When done, remove from oven and allow to cool to room temperature.

Author: Samantha Ferraro  *Prep Time:* 15 minutes  *Cook Time:* 1 hour 45 minutes

 *Category:* Appetizer  *Method:* Baking  *Cuisine:* Ashkenazi

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