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Guava and Cream Cheese Pastelitos

YIELD

Makes 8 pastelitos

INGREDIENTS

7 1/2 ounces guava paste, such as the Goya brand

4 ounces cold cream cheese

2 sheets (17.3-ounce box) puff pastry, thawed but still cold

1 large egg

1 tablespoon milk

INSTRUCTIONS

1 Arrange a rack in the middle of the oven and heat to 400°F. Line 2 baking sheets with parchment paper and set aside.

2 Cut the guava paste into 8 (1/4-inch-thick) slices. Cut the cream cheese into 8 (1/4-inch-thick) slices.

3 Place 1 sheet of the puff pastry on a work surface (keep the second sheet in the refrigerator). Cut into 4 squares. Place the 4 squares on 1 baking sheet. Place 1 slice each of the guava paste and cream cheese on the left half of each square. Dampen fingers with water and run them along the edges of each square. Fold the dough in half over the filling to create a rectangle. Press the edges to seal completely.

4 With the tip of a sharp knife, cut 3 slits in the top of each the pastry. Place the baking sheet in the freezer for at least 10 minutes before baking to firm up the butter. Meanwhile, repeat the process with the second sheet of puff pastry and baking sheet.

5 In a small bowl, whisk the egg and milk together to make an egg wash. Brush each pastelito with the egg wash. Bake each tray one at a time until puffed and brown, about 20 minutes. Let cool at least 15 minutes before eating. Be careful — the filling is extremely hot.

RECIPE NOTES

Freezing pastelitos: Unbaked pastelitos can be frozen on the baking sheet and then transferred and stored in an airtight resealable bag for up to 2 weeks; they bake perfectly from freezer to oven in the same amount of

Guava paste: Guava paste can be found in any major supermarket in the Latin section.

Storage: Leftovers can be kept in an airtight container in the refrigerator for up to 3 days. Reheat in a 350°F oven for 2 to 3 minutes.

Recipe by Sara Martinez.
