

## Tapenade Vol-au-vent

Servings: 4 to 6

### INGREDIENTS

- 8 oz Chef's Line™ piquillo pepper and artichoke tapenade
- 8 oz Chef's Line black-olive tapenade
- 2 ea puff pastry sheets, thawed
- tt Italian parsley, chopped
- tt Parmesan, shaved

### PREPARATION

Cut pastry into 3" squares and line mini muffin cups with dough. Bake at 425° until light brown, 12-15 minutes. Remove from oven and cool.

Fill cup with tapenade, half with artichoke and half with olive, and garnish with parsley and shaved Parmesan. Serve immediately on trays in an alternating pattern.

