

Quince, Jamón & Manchego Pastry Diamonds

Preparation time: 20 min
Cooking time: 18 min
Yield: 8 diamonds

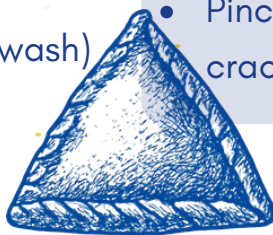
Course 2 Pairing: 2024 Newell Vineyard Chardonnay

Ingredients:

- 8 diamond-cut pastry dough shapes (approx. 2.5-inch)
- 2 oz Jamón Serrano (or Prosciutto), finely minced
- 2 oz Membrillo (quince paste), cut into small dice
- 2 oz aged Manchego cheese, finely shredded or small dice
- 1 egg beaten with 1 tbsp water (egg wash)
- Flaky sea salt, for topping

Sherry-Dijon Drizzle

- 2 tbsp extra-virgin olive oil
- 1 tbsp aged sherry vinegar
- 1 tsp Dijon mustard
- 1 tsp honey (just to balance the vinegar)
- Pinch of kosher salt & cracked black pepper



Instructions:

1. Whisk sherry vinegar, Dijon, honey, salt, and pepper in a small bowl; slowly whisk in olive oil until emulsified. Set aside.
2. Place a small amount of diced quince, minced jamón, and Manchego in the center of each dough diamond.
3. Fold or seal edges, crimp firmly with a fork, cut a tiny vent slit on top, and brush with egg wash.
4. Bake at 400°F (205°C) for 16-18 minutes until golden and crisp. Serve warm with a light drizzle or dot of the sherry reduction.

Tips:

Don't overfill—the quince and Manchego melt quickly in the oven, so a tight crimp keeps the filling inside the crust.

