



Jambalaya Stuffed Pastry

Jambalaya Stuffed Pastry With a Crawfish Sherry Cream Sauce

Stuffed with jambalaya and topped with a crawfish sherry cream sauce, this unique take on a pastry dish is just delicious. Enjoy!

Recipe Created by [Chef Ace Champion](#)

Ingredients:

For Pastry:

- 8 square pastry sheets, 4"x4"
- [Slap Ya Mama Jambalaya Dinner Mix](#), cooked according to box directions
- 3 eggs
- 1 Tbsp sherry wine
- 8 leaves fresh basil, thinly sliced for garnish

For Crawfish Sherry Cream Sauce:

- 3/4 pound crawfish tail meat, strained & juices reserved
- 3 cloves garlic, minced
- 1 large shallot, minced
- 1 Tbsp brandy, optional
- 2 cups sherry wine
- 2 cups vegetable broth
- ½ cup heavy whipping cream
- 3 Tbsp unsalted butter

Directions:

Preheat oven to 325 degrees F.

Roll out pastry sheets and cut them in even squares, about 4" x 4". Add a spoonful of prepared Slap Ya Mama Jambalaya Dinner Mix right in the middle of each pastry sheet. Fold the square pastry from corner to corner, making a triangle shape. In a small bowl, combine eggs and 1 tablespoon of sherry wine; mix well to make an egg wash. Brush each folded pastry with egg wash. Place pastries on a baking sheet and bake at 325 degrees F for 10 minutes or until golden brown.

In a saucepan over medium heat, add 1 tablespoon of butter, garlic, shallots and sauté for 2 minutes. Add brandy and flambé (ignite) (optional). Add sherry wine and about a ¼ cup of the juices reserved from the package of crawfish; cook until reduce by half. Add vegetable broth and heavy whipping cream and cook until reduced by half. When the sauce is at a smooth



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consistency, stir in remaining butter and mix well. Serve as soon as possible.

Plating:

Place a baked pastry on a plate and generously spoon the crawfish sherry cream sauce over the top of the pastry. Top pastry with basil, serve and enjoy.

Hint: If sauce is too thick, thin it out with a little chicken broth. If sauce is too thin, thicken it up with a slurry, 50/50, mixture of sherry wine and cornstarch.