Chicken Canapés

with tarragon and Gruyère

A blend of chicken, tarragon, and Gruyère rests inside crisp pastry, offering a bite that feels both familiar the way Swiss cooking often surprises with its understated charm.

Country: Switzerland
Serves about 4

Ingredients

- 2 C cooked chicken, finely chopped
- 1 C grated Gruyère
- 2 T mayonnaise
- 1 T Dijon mustard
- 1 T chopped fresh tarragon
- 1 T chopped chives (optional)
- ¼ kosher salt
- ¼ t black pepper
- 1 sheet puff pastry, thawed
- 1 egg, beaten (for brushing)

METHOD Preheat oven to 400

Combine the chicken, Gruyère, mayo, mustard, tarragon, chives, salt, and pepper in a bowl.
Cut the puff pastry into small squares or rounds.
Place a spoonful of the chicken mixture onto each piece.
Fold (or leave open as desired) line the inner edges with beaten egg before folding.
Brush the pastry edges with beaten egg.
Bake 12–15 minutes until the pastry is golden and the filling is warm.

An easy alternative, though less traditionally Swiss, is to use white bread with the crusts removed, flattened with a rolling pin, and cut into quarters. Press the pieces into a mini-muffin pan, fill them, and warm them as above. The result is not as delicate or flaky as pastry, but it is surprisingly delicious and wonderfully simple.