**Salmon Puffs**

**Ingredients**

* 1 sheet puff pastry, thawed
* 1 cup shredded Kerrygold Ivernia Cheese
* Freshly ground pepper to taste
* 1/2 cup creme fraiche
* 1 (4-ounce) package very thinly sliced smoked salmon
* Tiny fresh dill sprigs

**Preparation**

* 1. Heat oven to 400°F. Line two baking sheets with parchment paper.
	2. Roll puff pastry into 14- x 14-inch square on lightly floured board.
	3. Sprinkle evenly with cheese and pepper and cover with waxed paper; press firmly into dough with a rolling pin.
	4. Cut dough into six equal strips vertically and five equal strips horizontally to make 30 pieces and place on baking sheets.
	5. Bake 8 to 10 minutes or until golden. Cool completely. (May be prepared a day ahead and stored airtight.) Spread equal dabs of creme fraiche on each puff.
	6. Top with salmon and dill sprigs.