

Snacky Stuff

Pastry Perfection



Pizza Wheels

Ingredients:

375g pack of ready to roll puff pastry
6 tbsp tomato puree
¼ red and yellow peppers
100g wafer thin ham
1 egg (beaten)
1 tsp mixed dried herbs

Equipment:

Rolling pin
Spoon
Knife
Baking tray
Pastry brush

Method:

1. Preheat the oven to 180°C.
2. On a lightly floured surface and roll out the pastry to approximately 40 x 30cm.
3. Spread the tomato puree over the pastry leaving a border of about 1cm around the edge.
4. Roughly chop ham and peppers. Grate cheese.
5. Arrange the peppers, ham and cheese evenly over the pastry.
6. Roll the pastry up as tight as possible making a sausage shape.
7. Chill for 10 minutes.
8. Cut the roll into 12 equal slices (discs).
9. Lie the slices flat on a non stick baking tray.
10. Brush each wheel light with beaten egg and sprinkle with herbs.
11. Bake for 15 minutes or until the pastry has puffed up and the wheels are golden in colour.

Easy Cheesey Straws

Ingredients:

1 cup self raising flour
½ cup butter
¼ cup milk
120 grams cheese

Equipment:

Cup
Cheese grater
Knife
Baking tray

Method:

1. Preheat the oven to 180°C.
2. Grate cheese.
3. Mix all the ingredients together in a bowl until a dough is formed
4. On a lightly floured surface pat out the mixture until it is about 1 cm inch thick.
5. Cut the dough into strips of about 1 cm inch wide and 5 – 6 cm long
6. Place the strips on an *ungreased* baking tray, making sure they do not touch each other.
7. Bake for 10 – 12 minutes until they are golden brown.

