

Cheese and Herb Twists

Season: Autumn

Type: Side

Serves: 32 tastings

From the garden: Rosemary

Class focus: Cut pastry into strips and twist each strip.



Equipment:

Serving plate x 1 (to put cheese & herb)
Measuring cups
Chopping board & knife
Pastry brush x 2
Baking paper
Baking tray x 2
Serving plate x 5
Kitchen tong x 5

Ingredients:

¼ cup parmesan cheese
2 sprigs rosemary (leaves only, finely chopped)
2 sheets puff pastry (thawed)
Some water

What to do:

1. Heat the oven to 190C.
2. Wash the herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put parmesan cheese and rosemary in a plate. Set aside.
5. Remove the plastic sheet from all the pastries.
6. Brush both sides of the pastry with some water.
7. Cut each the pastry sheet into quarters then cut each quarter into 4 strips.
8. Lightly press both sides of the pastry strip in cheese-herb mixture.
9. Then turn ends in opposite directions to form twists.
10. Put them on the lined baking trays.
11. Bake in the oven for 15 minutes or until crisp and golden.
12. Serve into 5 serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

Reserve some chopped rosemary and continue with Step 8 without the cheese.

For gluten free option:

Please get the gluten free puff pastry and a separate baking tray from Angela.