

PUFF ROLLS

Makes approx. 20

INGREDIENTS

1 box of ready rolled puff pastry

1 egg

Ingredients of your choice.

DIRECTIONS

1. Preheat oven to 200c.
2. Lay out the puff pastry and score with a table knife, creating four pieces.
3. Position your chosen ingredients in the centre of each slice.
4. Beat an egg and then wash the edges, this will act like a glue when you fold each panel.
5. Once folded, wash the top with egg.
6. Divide the rolls in to smaller portions.
7. Bake for around 15 minutes.
8. Enjoy!

YOU CAN GET REALLY
CREATIVE WITH THIS RECIPE
AND USE INTERESTING
EVERYDAY INGREDIENTS YOU
MIGHT HAVE IN THE
CUPBOARD OR FRIDGE.

THINK ABOUT FLAVOURS THAT
GO WELL TOGETHER AND WILL
COMPLIMENT THE PASTRY



WHAT WILL YOU STUFF IN YOURS?

Please ensure you take the necessary precautions if you are handling raw meat.