



## Puff Pastry Twists

Serves	Makes about 12
Prep Time	5 mins
Cooking Time	15 minutes



### Ingredients

1 sheet puff pastry

#### Cheese & Vegemite Twists

2 teaspoons (or so) of vegemite

30gms finely grated cheddar cheese

#### Pizza Twists

1 Tbspn pizza sauce

20 - 30gms grated mozzarella

#### Spinach and Ricotta Twists

20gms or so thawed frozen spinach, well drained, or good handful of very finely chopped English spinach.

40gms ricotta

10 – 20gms grated mozzarella (depending how cheesy you'd like it!)

Salt & pepper

### Method

1. Defrost puff pastry according to packet directions
2. Preheat oven to 220 (200 fan). Line a baking tray with baking paper.
3. For cheese and vegemite- spread puff pastry with Vegemite, sprinkle cheese over top half of pastry. Fold bottom half over the top and press firmly. Cut into 1 – 1.5cm wide strips, and twist. Place on tray.



4. For pizza twists - spread puff pastry with pizza sauce, sprinkle cheese over top half of pastry sheet. Fold bottom half over the top and press firmly. Cut into 1 – 1.5cm wide strips, and twist. Place on tray.
5. For spinach and ricotta – combine spinach, ricotta and season to taste in a bowl and mix well to make as smooth as possible. Spread over top half of puff pastry sheet, and sprinkle evenly with mozzarella. Fold bottom half over top half and press firmly. Cut into 1 – 1.5cm wide strips, and twist. Place on tray.
6. Cook for about 15 minutes or until puffed and golden.

### Recipe Tips:

- Prepare batches ahead of time and freeze uncooked. Cook straight from freezer.
- Experiment with your own flavour combos! Keep everything as small as you can to “stick” to the pastry.