



Bake a difference

Cheese Twists

These crisp puff pastry cheese twists are simple to make and ideal for canapés. We've boosted the flavour with a soft cheese and pesto filling.

Ingredients

100g cream cheese
2 tbsp fresh pesto
320g sheet puff pastry
a little flour, for dusting
1 egg, beaten

Method

- 1) Heat oven to 200C/180C fan/gas 6. Tip the cream cheese and pesto into a bowl and mix well.
- 2) Unroll the pastry on a lightly floured surface and cut in half lengthways. Spread the pesto mix over one half, pop the other piece of pastry on top to create a sandwich, then cut in half lengthways to create 2 long rectangles. Divide each rectangle into short strips, about 1cm thick. Twist each pastry strip and place on a baking tray lined with parchment.
- 3) Brush with egg and bake for 20-25 mins until risen and golden brown.