





Cheese / Chocolate Puff Pastry Twists

Method – Cheese Twists

1	<p>Cut the puff pastry (already a quarter of the sheet) into half.</p> <p>Brush the pastry with beaten egg.</p> <p>On one half, spread some grated cheese. Parmesan works well, or a strong cheddar.</p>	
2	<p>On the other half, you can spread some pesto if you want. This is red, but green would work well.</p>	
3	<p>Fold it over.</p> <p>You can use the backing paper to help.</p> <p>Press down lightly.</p>	
4	<p>Slice into 4 – 5 strips.</p> <p>Don't make them too narrow.</p>	

<p>5</p>	<p>Get a baking tray and line with baking paper.</p> <p>Carefully twist each one a bit and place on the baking tray. They don't need to be neat, but try to keep the filling inside.</p> <p>Brush with more beaten egg on top.</p>	 A photograph showing five twisted bread rolls arranged in a horizontal line on a dark, possibly wooden or metal, surface. The rolls are light-colored with a golden-brown filling visible at the twists.
<p>6</p>	<p>Put in a preheated oven, 200°C for about 15 minutes.</p> <p>Cool on a cooling rack.</p>	 A photograph showing four baked twisted bread rolls resting on a metal cooling rack. The rolls are golden-brown and appear to be filled. A small white card with the word "Parmesan" written in red cursive is placed in front of the rolls.

Method – Chocolate Twists

<p>Halve the quarter of pastry as with the Cheese Twists.</p> <p>Brush the insides with beaten egg.</p> <p>Fill with ground cinnamon and chocolate chips.</p> <p>Fold over and cut into 4 – 5 strips.</p>	
<p>Twist.</p> <p>Put on baking tray.</p> <p>Brush with more beaten egg on top.</p> <p>Sprinkle some sugar and/or more cinnamon over the twists before they go in the oven</p>	
<p>Put in a preheated oven, 200°C for about 15 minutes.</p> <p>Cool on a cooling rack.</p> <p>For extra sugar, dust with icing sugar.</p>	