



Pesto Puffs

Serves makes 12 EASY



Ingredients

- 450 g (1 lb) ready made puff pastry
- 1 tbs Basil
- 1 tbs Pasta Special Blend Garlic Italian
- 2 tbs tomato puree
- 25 g (1 oz) Parmesan cheese, grated
- 1 tbs olive oil

Method



STEP 1

Pre-heat the oven to 220°C, 425°F, Gas Mark 7. Roll the pastry out on a lightly floured surface to a 25 x 20.5 cm (10 x 8 inch) rectangle.

STEP 2

In a bowl, mix together the remaining ingredients, adding 2 tbsp water to soften the paste. Spread the paste over the pastry. Roll the pastry lengthways to form a long sausage shape.

STEP 3

Cut the pastry into 12 pieces and arrange the rolls, well spaced apart, on a baking sheet. Bake for 12 minutes and serve warm.