

Cheese and Tomato puff pastry parcel

Ingredients

1 ready rolled Puff Pastry Square 127mm

Beaten egg to glaze

3-4 slices tomato

1 rasher Back bacon (optional)

25-30 g Grated Cheddar or other cheese

Method

1. Preheat oven to 220°C/425°F/Gas Mark 7
2. Lay tomato slices across centre of pastry square from corner to corner. Top with bacon and some of the cheese.
3. Brush outside corners with egg wash, fold over filling to form a 'wrap' and brush whole with egg wash.
4. Sprinkle top centre with further cheese.
5. Bake for approx. 12 minutes until pastry risen and golden brown.

✓ Quick and easy puff pastry recipes, perfect for a tasty lunch with less calories, fat and added processed ingredients than your typical bakery or shop bought versions. Serve with salad or vegetables for a filling delicious meal.

Tomato, cheese and rocket puff pastry slice

Ingredients

1 Jus-Rol™ Puff pastry ready rolled sheet chilled

3 tbsp pesto

200g mozzarella cheese sliced

4-5 medium tomatoes sliced

1 egg beaten to glaze

Rocket leaves to garnish

Method

1. Preheat oven to 220°C (200°C fan assisted) 425°F/Gas M7
2. Unroll pastry sheet onto a lined baking tin and spread the pesto over top leaving a good 2cm border all round. Brush border with beaten egg.
3. Top with sliced cheese and tomato and bake for 20 minutes until borders risen and golden and cheese melted. Scatter with rocket leaves and serve.