

Cheese Twists

Season: Winter

Type: Side

Serves: 32 tastings

From the garden: -



Class focus: Cut pastry into strips and twist each strip.

Equipment:

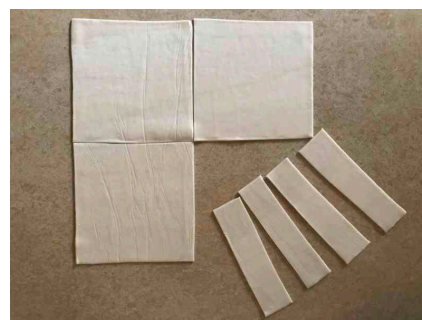
Serving plate x 1 (for putting cheese)
Measuring cups
Chopping board & knife
Pastry brush x 2
Baking paper
Baking tray x 2
Serving plate x 5
Kitchen tong x 5

Ingredients:

¼ cup parmesan cheese
2 sheets puff pastry (thawed)
Some water

What to do:

1. Heat the oven to 190C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put parmesan cheese in a plate. Set aside.
4. Remove the plastic sheet from all the pastries.
5. Brush both sides of the pastry with some water.
6. Cut each the pastry sheet into quarters then cut each piece into 4 strips (refer to pictures below).



7. Lightly press both sides of the pastry strip in cheese.

8. Then turn ends in opposite directions to form twists.



9. Repeat **Step 7 & 8** for the rest of the pastry strips.
10. Put them on the lined baking tray.
11. Bake in the oven for 15 minutes or until crisp and golden.
12. Serve into 5 serving plates with a kitchen tong in each.