

CHEESE SLICE

Serves: 4

Preparation time: 10 mins

Cook time: 20 mins



INGREDIENTS

250g/8 oz readymade puff pastry, or ready rolled puff pastry sheet

250g/8 oz Selection of cheese - cheddar, gouda, mozzarella, grated

3 or 4 spring onions, finely chopped

1 egg, beaten to glaze.

(You can also added chopped cooked potatoes and a few herbs, if desired)



EQUIPMENT

Knife

Chopping board

Bowl

Fork

Oven



METHOD

1. Heat oven to 170°C/340°F/Gas mark 4.
2. Roll out the pastry to 1cm/ ¼ in. or open out the pastry depending if you have ready rolled or not. Cut into 4 rectangles.
3. Place the cheese and a sprinkling of spring onions on to one side of the pastry, leaving a gap round the edge. Egg wash the edges of the pastry and fold over. Seal, and glaze with remaining egg, and lightly 'slash' the top of the pastry.
4. Bake in the oven for 25-30 minutes until golden brown and pastry is completely cooked. Remove from the oven and cool. Cut diagonally in half to serve.

