

Palmiers



- **Ingredients**
- 1/2 pack puff pastry
- Tomato paste
- 100g cheese



1. Set your oven and prepare your baking tray with paper.



2. Grate your cheese.



3. Lightly flour your surface and roll out your pastry to the size of an A4 sheet of paper.



4. Spread your tomato/pesto onto your pastry with the round blade knife.



5. Sprinkle over your cheese. Add herbs and pepper.



6. Roll up both sides of your pastry to meet in the middle.



7. Cut the rolled up pastry into 12 slices.



8. Arrange these on your tray and glaze with egg.



9. Bake for 15-20 minutes or until golden and puffed.