

Less than 1 hour

Makes about 18

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Ingredients:

- 1 packet (400g) puff pastry, defrosted
- 1 tub (200g) basil pesto
- 1 cup (60g) grated parmesan
- 1 egg, beaten
- Selection of cheeses and cured meats for serving

Method

1. Preheat oven to 200°C.
2. Roll puff pastry out on a floured surface to about 2mm thick.
3. Evenly spread basil pesto over pastry and sprinkle with parmesan.
4. Fold over 5cm on each side and repeat until they meet in the centre.
5. Wrap in clingfilm and chill in the fridge for about 30 minutes or until firm.
6. Remove clingfilm and slice pastry into ½ cm thick discs using a sharp knife.
7. Place on a lined baking tray and brush with egg.
8. Bake for 18-23 minutes or until golden.
9. Cool and keep in an airtight container for up to 10 days.
10. Serve with a selection of cheese and cured meats.

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