



MARMITE TWISTS

METHOD

1. Spread 1/2 the pastry with marmite and top with cheese
2. Fold over to create a pocket
3. Press egg-wash and chill for 20 minutes
4. Cut into 1cm strips and twist
5. Press ends onto baking tray to hold
6. Bake at 180°C for 15 minutes until golden puffed and crisp
7. Transfer to a cooling rack and cool

INGREDIENTS

1 sheet puff pastry
50g grated cheese
1tbsp marmite
1 egg & splash of
milk beaten!

