



Pesto palmiers

Makes 28

Ingredients

- 375g pack pre-rolled puff pastry
- Sundried tomato pesto
- Green pesto
- 1 egg, lightly beaten

Method

1. Take pastry out of fridge about 20 minutes before use
2. Roll out pastry and cut in half widthways
3. With the shorter edge facing you, spread some green pesto over the pastry (try to drain some of the oil off first)
4. Fold the sides towards the centre – about 2cm, so they go half way to the middle. Fold again so the sides meet in the middle. Then fold one half over the other, like closing a book. You will have six layers in total
5. Repeat with the other half of pastry and the sundried tomato pesto
6. Wrap the rolls in cling film and chill in the fridge for 30 minutes
7. Preheat oven to 220C/200C fan
8. Line baking sheet with baking parchment
9. Take the rolls out of the fridge and unwrap the cling film
10. With a sharp knife, cut the rolls into 1cm slices
11. Place on the baking sheet, cut side up
12. Brush with the beaten egg
13. Bake for 10-15 minutes, until golden
14. Cool on a wire rack

Tip: You can try other savoury fillings such as tapenade