

Garlic, herb and Cheese Puffs

Season: Autumn

Type: Side

Serves: 30 tastings

From the garden: Garlic, basil & oregano

Class Focus: Using mortar & pestle, finely chop herbs



Equipment:

Small mixing bowl x 1
Wooden spoon x 1
Mortar & pestle x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Baking tray x 2
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

3 tablespoons olive oil
¼ cup parmesan cheese
4 cloves garlic (skin-off, see below instructions)
5 sprigs basil (leaves only, finely chopped)
2 sprigs oregano (leaves only, finely chopped)
¾ teaspoon salt
10 grinds of pepper

5 sheets puff pastry (thawed)

What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place garlic in the mortar and pound to a smooth paste with the pestle.
4. Put all ingredients **except** puff pastry in a small mixing bowl. Mix evenly.
5. Divide the herb mixture into 5 portions and put a portion onto each piece of pastry.
6. Spread the herb mixture evenly on the pastry.
7. Gently roll up the pastry.
8. Cut each roll into 6 pieces and put them on the lined baking trays.
9. Bake in the oven for 12 mins or until risen and golden brown.
10. Serve into 5 serving plates with a kitchen tong in each.

Interesting terms:

Interesting techniques: Rolling up the pastry, using mortar & pestle, finely chopped