

## Cheese and Herb Twists

**Season:** Winter

**Type:** Side

**Serves:** 32 tastings

**From the garden:** Thyme

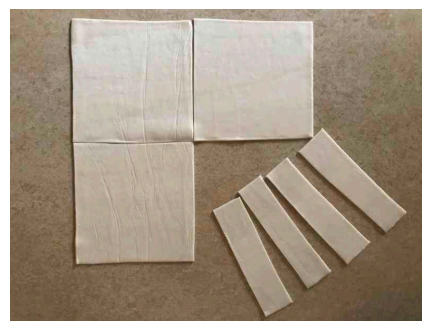


**Class focus:** Cut pastry into strips and twist each strip.

<b>Equipment:</b>	<b>Ingredients:</b>
Serving plate x 1 (for putting cheese & herb) Measuring cups Chopping board & knife Pastry brush x 2 Baking paper Baking tray x 2 Serving plate x 5 Kitchen tong x 5	¼ cup parmesan cheese 2 sprigs thyme (leaves only)  2 sheets puff pastry (thawed)  Some water

### What to do:

1. Heat the oven to 190C.
2. Wash the herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put parmesan cheese and thyme in a plate. Set aside.
5. Remove the plastic sheet from all the pastries.
6. Brush both sides of the pastry with some water.
7. Cut each the pastry sheet into quarters then cut each piece into 4 strips (refer to pictures below).



8. Lightly press both sides of the pastry strip in cheese-herb mixture.

9. Then turn ends in opposite directions to form twists.



10. Repeat **Step 7 & 8** for the rest of the pastry strips.
11. Put them on the lined baking tray.
12. Bake in the oven for 15 minutes or until crisp and golden.
13. Serve into 5 serving plates with a kitchen tong in each.