



SAVOURY PUFF PARCELS

You can change the ingredients below to suit what is in your fridge, or try making fruit parcels instead!

(Adult supervision required)

- 1 Pack of ready rolled puff pastry
- 100g Chorizo
- 150g Mozzarella cheese
- Handful of black olives
- Half handful of fresh basil
- 3 Tomatoes –sliced
- 1 Red onion
- 1 Egg

Switch your oven onto gas mark 6 / 200 degrees celsius / 400 degrees fahrenheit.

Prepare a flat tin with a sheet of baking paper (parchment paper)

1. Carefully unroll your puff pastry and with a pizza knife cut the pastry into 8 sections.
2. Lay the chorizo and onion diagonally on each section.
3. Carefully snip the basil into little pieces and sprinkle on each section.
4. Lay tomatoes and mozzarella on top; finally scatter your olives over the mozzarella.
5. Carefully bring the 2 side together so they over lap and carefully place them on the prepared baking sheet.
6. In a mug crack the egg and whisk; using a pastry brush coat the pastry, this will make the savoury puffs look golden and scrumptious.
7. Cook for approx. 20 mins but do check at 15 mins in case they are ready early!
8. Once cooked, remove tray from oven and place on a wire rack to cool.
9. When cooled but still a little warm remove and eat, you may like to prepare a little salad beforehand!