

Takes 30 minutes, serves 8 and uses a baking tray and greaseproof paper.

## INGREDIENTS

### Comté and Pesto Rosso Palmiers

375g ready-rolled puff pastry

150g Comté cheese

4 tablespoons pesto rosso (red pesto)

### Sweet Cinnamon Palmiers

375g ready-rolled puff pastry

6 tablespoons Demerara sugar

2 teaspoons ground cinnamon

## DIRECTIONS

The method is the same for each type.

Pre-heat your oven to gas mark 7, 425°F, 218°C, 198°C fan.

Roll the pastry out on the worktop, leaving it on the greaseproof paper it comes rolled up with.

If the pastry is less than 5mm thick, you can move to the next step. If it's thicker, you will need to roll it out until it's thinner.

Lay the pastry in front of you, so it sits 'landscape' (the long edge nearest to you)

Spread the toppings out evenly across the whole surface of the pastry, going right to the edges. If you have a rolling pin, gently roll the ingredients down into the pastry, if you don't, then use a flat bottomed pan to press them down into the pastry.

Now, slice the pastry down the middle into, so you have two pieces that are roughly square.

Take one piece and starting from the edge, peel it away from the baking paper and roll it up as tight as you can until you reach the middle. Then turn it around and roll the other side up as tight as you can, so they meet in the middle. It's important to make them as tight and compact as possible.

When you reach the middle, you should have a tight tube of rolled up pastry. Roll this up in the baking paper, then put it in the freezer for 15 minutes or the bottom of the fridge for an hour. Repeat with the other piece.

Line a baking sheet with greaseproof paper.

Remove the rolls from the freezer and slice into 1cm thick pieces, then lay them down on the baking sheet, leaving a bit of space around each one to grow as they bake. Place in the oven for 13-15 minutes. They should be fully puffed up and gently browned on top when ready.

Enjoy!

