Tomato, Herb & Cheese Pastry Twists



8 slices puff pastry, thawed

Tomato Paste

Parsley

Oregano

1 cup grated parmesan cheese

1. Preheat oven to 180ºC (160°C fan-forced).
2. Line four baking trays with baking paper and set aside.
3. Remove leaves from the herbs. Discard the stems. Finely chop parsley and oregano.
4. Place one sheet of puff pastry on bench.
5. Using a dinner knife, spread pastry lightly with tomato paste.
6. Sprinkle with parmesan cheese. Sprinkle with chopped herbs.
7. Place second sheet over the first and roll over the top with a rolling pin.
8. Repeat the process above with the other pastry sheets.
9. Cut the pastry into 2cm wide ribbons.
10. Place on baking tray and twist. Spray with cooking spray or brush with lightly beaten egg.
11. Bake for 10-15 mins or until golden.