



# SAVOURY SNAILS

## Ingredients

- 1 pack of puff pastry
- tomato puree
- grated cheese
- wafer thin ham
- milk or egg for glazing
- dried herbs



**PREPARATION: 10 MIN**

**COOKING: 15-20 MIN**

**OVEN TEMP: 180C**

## Directions

1. Dust the work top with flour and then roll out your pastry into a large rectangle.
2. Spread an even layer of tomato puree across the full piece of pastry, making sure you get it right to the edges
3. Top the puree with a layer of wafer thin ham, again going right to the edges
4. Cover with a generous layer of grated cheese and a sprinkle of herbs if liked
5. Carefully roll up the pastry into a a sausage shape and then slice into pieces 1-2cm depending on your preference
6. Place on a lightly greased baking tray, spiral showing, brush with egg wash and bake for 15-20 mins until golden brown

Enjoy!

*Swap it out: You can change the flavours to suit your taste buds and some of our favourites are marmite & cheddar, pesto & mozzarella, cream cheese & smoked salmon or dried fruits, marmalade & cinnamon.*