



SAVOURY PALMIERS

INGREDIENTS

Preparation time: 10 minutes

Cooking time: 15-20 minutes

Ingredients

- 1 small jar of red pesto (or make your own)
- 1 small jar of green pesto (or make your own)
- 1 store-bought premade puff pastry roll or sheets

MISE EN PLACE

Ensure the pastry is defrosted but still cold enough to roll easily.

METHOD

Lay the puff pastry sheet flat on a piece of parchment paper or plastic wrap.

Spread half of the pastry sheet with red pesto and the other half with green pesto.

Once done, roll both sides of the pastry tightly towards the middle until the rolls touch each other (as shown in the video).

Cover the pastry roll with plastic wrap and place it in the freezer for about 10 minutes to firm up. If not using immediately, you can place it in the fridge until you're ready to start cooking the snacks.

After the pastry has firmed up, use a large knife to cut the roll into slices, each about 1 cm thick (approximately half an inch).

Arrange the slices on a baking tray lined with parchment paper. Put the tray back in the fridge while you preheat your oven to 200 C (400 F).

Once the oven has reached the desired temperature, place the tray inside and loosely cover it with a piece of aluminum foil.

Bake for 15 to 20 minutes, depending on the size of the slices, until they are golden and crispy. Serve immediately.