

## **Cheese & Tomato Bars**

1 Block of Puff Pastry/ or Ready rolled  
250g Grated Medium/Mature Cheddar  
1-2 Large tomatoes - sliced  
Black Pepper  
Flour for rolling  
1 Beaten egg

### Method

1. Roll out pastry into a rectangle 30cm x 24cm.
2. Place the grated cheese on half the pastry leaving a 1cm gap at the edges.
3. Place the tomato slices over the cheese.
4. Wet around edge of pastry where the cheese is and fold pastry over the filling, seal the edges and decorate the edge.
5. Place onto a baking sheet.
6. Brush with beaten egg.
7. Bake 200°C for 20 -30 mins or until golden brown.
8. Serve hot or cold

## **Cheese Pinwheels**

1 Block of Puff Pastry/ or Ready rolled  
250g Grated Medium/Mature Cheddar  
1 finely chopped onion  
Black Pepper/dried mustard  
Flour for rolling

### Method

1. Roll out pastry into a rectangle 30cm x 24cm - long edge nearest to you.
2. Mix the cheese, onion and black pepper/mustard together and place on pastry leaving 1cm gap at the long edges.
3. Wet along the long edge furthest away from you.
4. Carefully roll up like a Swiss roll trying to keep it quite firm.
5. Using a sharp knife cut 1cm slices and place on a baking sheet, swirl side on top. ( leave a space between each one)
6. Bake 200°C for 20-25 mins or until golden brown.
7. Place on a cooling tray.