



DUO OF PUFF PASTRY SWIRLS

Prep: 20 mins + 30 mins cooling + 15 mins oven – Makes 100 - Easy

460g rolled all butter puff pastry
1 tbsp mustard
1 Träip or black pudding
120g soft garlic and herb goat's cheese

1. Unroll one of the puff pastry discs and spread with the mustard.
2. Peel the Träip and cut into pieces and roughly mash with a fork, then spread it all over the mustard, all the way to the edges.
3. Cut the puff pastry disc crosswise into four pieces. Roll each piece up firmly, starting with the corner where the round edge touches a straight edge and rolling it from the outside in, so that you follow the cut line. Lightly pat down the seam of each roll to seal.
4. Place the four Träip rolls on a plate and freeze for 30 minutes to firm up.*
5. Meanwhile, unroll the second puff pastry disc and spread with the goat's cheese or Boursin. Cut the puff pastry disc crosswise into four pieces and roll up the same way as the Träip rolls. Put into the freezer for 30 minutes.
6. Preheat the oven to 200°C fan.
7. Take out the firm Träip rolls and cut into slices ½ cm thick. One end of the roll will be quite hollow, as the round edge will have rolled up slightly awkwardly– you can merge the last two pieces from the end into one nice swirl, by sticking the very last piece into the hollow centre of the penultimate piece.
8. Place the swirls on a baking tray lined with baking paper and bake in the preheated oven for 15 minutes. Repeat with the goat's cheese swirls.
9. Serve the swirls straight from the oven when still warm.

*At this stage you can freeze the puff pastry rolls for later. Simply defrost for a couple of hours in the fridge before baking, making sure they are still firm enough to cut

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