





SAVOURY CHRISTMAS WREATHS

INGREDIENTS:

BAKO Cheese Block Coloured (94141)

Puff Pastry Roll (25052)

Branston Pickle (39105)

Mixed Herbs (34025)

METHOD:

- Defrost the puff pastry for 24 hours prior to use.
- 2. Roll the puff pastry out onto a floured surface before cutting it into six strips across the length (around 120mm each strip).
- 3. Spread the whole sheet with the pickle, followed by a sprinkle of grated cheese.
- 4. Fold each of the six strips in half across the width and pin lightly with a rolling pin to seal the pastry.
- 5. Cut each of the strips in half across the length.
- 6. Mark and cut the length of the pastry into fingers (around 18mm long).
- 7. Twist each pastry finger roughly six times to form a circle shape, sealing the edges together with a pinch.
- 8. Place on a silicone-lined sheet and sprinkle with mixed herbs if desired.
- 9. Bake at 230° celsius for approximately 15 minutes.
- 10. Enjoy warm or cold.

Order all the ingredients you need from Bako, contact your Bako representative or call us on 0808 196 2344.