



20

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Oven

LANCEWOOD® CHEESE PUFFS

INGREDIENTS:

1 roll puff pastry, thawed

175 g LANCEWOOD Cheese Melt™ Cheesy Cheddar

METHOD:

Preheat the oven to 200°C. Line a baking sheet with baking paper. Cut the puff pastry into 20 strips, each measuring about 11 cm x 4 cm. Place a teaspoon of Cheese Melt on one side of the strip and fold over lengthways to enclose the filling. Seal the edges with a fork. Place on the prepared baking sheet and bake for 10 – 15 minutes until golden and puffed. Serve and enjoy as soon as they come out of the oven.

PRODUCTS USED:



Cheddar Cheese Melt Dip

ENJOY!