

# Cheese Palmiers

Linda McCartney

Makes 20

## Ingredients

8 oz (250g) frozen or home-made  
puff pastry  
8 oz Cheddar Cheese grated  
black pepper

## Method

These light cheese-filled pastries just melt in the mouth. Perfect as an appetizer to nibble before a meal, you will find they disappear like the melting snow.

Roll out the pastry thinly into an oblong. Cover thickly with the cheese and press it down well. Sprinkle with black pepper to taste.

Fold one long edge of the pastry into the centre. Moisten the upper side of the edge with water. Fold the other long edge into the centre and press down to seal the edges together. Cut across into  $\frac{1}{4}$  inch (0.5cm) slices. Lay them, cut-side down, on a well-greased baking tray.

Bake at 220 Celsius /425 Fahrenheit/ gas mark 7 for 20 minutes or until golden brown. Cool on a wire rack for 5 minutes, and they are ready to serve.

