

Marmite pinwheels

prep time

10 mins

cook time

15-20 mins

serves

6

ingredients

- 1 x Puff pastry – pre rolled sheet
- 1 tbsp Marmite
- 100g Grated cheddar cheese
- 1 tbsp Milk for sealing and glazing



Method

Remove pastry from the fridge for 30 minutes before you need it. Preheat oven to 180°C / Gas 4. Line a baking tray with baking paper.

Unroll the pastry sheet onto a floured work surface or chopping board.

Spread the marmite evenly over the pastry, smoothing it out with a spoon. Top with the grated cheese.

Roll up the puff pastry from the longer side; brush the roll with milk to glaze.

Slice the roll into individual swirls about 1½cm thick.

Arrange the swirls on a prepared baking tray, leaving some space between each one. Bake the swirls in the oven for about 15-20 minutes, or until crisp and golden.

For Dairy free, add some chopped ham to plain mashed potatoes (no cheese) with some dairy free spread and spread over pastry as above, then a little marmite and use water to seal edges.



Allergen Information: Contains Dairy and Gluten