



FETA & HONEY PUFF PASTRY PARCELS

15 Minutes



18-24 Minutes



Easy



Makes 8



Ingredients

- 1 Rich's Premium Puff Pastry or Butter Puff Pastry Sheet
- 1 tub feta cheese
- 5 g mixed white and black sesame seeds
- Honey

Method

1. Preheat the oven to 180°C.
2. Allow the puff pastry to slightly defrost.
3. Dock the pastry sheet.
4. Cut the pastry sheet into 10cm x 10cm squares.
5. Cut the feta into cubes, slightly smaller than the puff pastry squares.
6. Place on top of the puff pastry squares. Fold the corners inwards creating an envelope.
7. Bake for 18-24 minutes until pastry is golden brown.
8. Immediately drizzle with a generous serving of honey until well saturated.
9. Garnish with mixed sesame seeds and serve with a salad.

Crispy Perfection

