Cooking Plan

Cheese, Ham and Tomato Puff Pastry Wraps



Equipment

Ready rolled puff pastry - cut into squares
Tomatoes
Ham
Grated Cheese
Egg - beaten for glaze

Method

1. Preheat oven to 220 oc / Gas mark 7
2. Slice tomatoes in half / slices. Roughly chop up ham into smaller pieces
3. Roll out the puff pastry and cut into medium / large squares
4. Add the sliced tomatoes in a line diagonally, from one corner to the opposite corner.
5. Sprinkle the ham a pieces and grated cheese over the tomato slices
6. Fold over the spare corners to meet in the middle so they wrap the filling.
7. Carefully press the corners together to keep in place.
8. Brush the wrap with the egg wash.
9. Bake in the oven for around 12 minutes until golden brown.