

ELIZABETH

MEATYARD

EXCLUSIVE RECIPES, QUICK, EASY, DELICIOUS...



Cheese Palmiers

LIVING WITHIN
A Recipe, Recipe, Greater Place



This is another very quick and yummy recipe, lovely with soup, smoked salmon, with other cheeses or, just on there own.

Set the oven to 220c

Lay out pastry and brush with olive oil. Sprinkle the cheese over the pastry, followed by a sprinkling of paprika. Now the tricky part, you need to roll the pastry from both ends toward the middle. You then cut into thin slices and place them flat on to a baking tray, brush with oil and sprinkle some parmesan and a flake or so of maldon salt. Then into the oven for about 10 mins.

Delicious warm, and can be reheated if you wish.

YOU WILL NEED:

1 packet of ready rolled puff pastry(or make your own if you have weeks to spare!)
Cheddar cheese 200g (I would use quite a mature one, maybe a Davidstow)
Extra virgin olive oil
Parmesan grated
Maldon salt
Paprika
Parchment paper on baking tray

Elizabeth Meatyard writes exclusively every month for LIVING WITHIN, sharing recipes that you can cook and eat, day in, day out.

When she's not writing, Elizabeth runs a catering company, From Me To You, based in Surrey.