





INGREDIENTS

METHOD

1

- 2 x 400g Today® Original Shortcrust Pastry, thawed
- 1 egg, beaten
- 200g grated cheddar cheese
- 200g grated mozzarella
- 2 tsp (10 ml) Hinds
 Spices Paprika
- 2 Tbsp (30 ml) Hinds Spices Mixed Herbs
- Salt and pepper for seasoning
- 2 Tbsp (30 ml) sesame seeds

- Preheat the oven to 180° C. Line two baking trays with greaseproof paper.
- 2 Unroll the first pastry, **brush with egg** and **sprinkle** over the **cheeses**, top with **spices** and season with salt and pepper.
- **3** Brush the second sheet of pastry and place on top. Cut into 24 even strips.
- **4 Twist the pastry** or keep as is and place onto the lined trays. **Brush** with the remaining **egg** and **top** with **sesame seeds**.
- 5 Bake for **15-10 minutes** until golden and cooked through.
- **6** Serve and **enjoy**.







EASY

SERVINGS 16 SERVINGS AS A SNACK

TIME 25 MINS

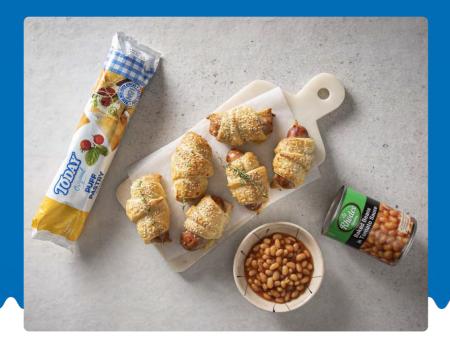
INGREDIENTS

METHOD

- 400g Today® Original Puff Pastry, thawed
- 200g grated mature cheddar cheese
- 16 sprigs of thyme
- Salt and pepper for seasoning
- 1 egg, beaten

- Preheat the oven to 200°C.
- 2 Unroll the pastry and using a glass or a 5cm round cutter, **cut out 16 pastry rounds**. Line a baking tray with greaseproof paper.
- **Place 16 spoonsful of grated cheese** onto the lined tray, keeping space between each spoonful.
- **4 Top** with a sprig of **thyme, salt and pepper**. **Place** the pastry **disc on top** of the grated cheese.
- 5 Brush with egg and bake for 10 minutes, until golden and puffed.
- * Chef's notes: Enjoy as a snack or served with a salad for a light lunch.





Savoury Sausage Croissants



INGREDIENTS

METHOD

- 400g Today® Original Puff Pastry, thawed
- 8 pork sausages
- 1 egg, beaten
- 1 Tbsp (15 ml) sesame seeds
- 400g Rhodes Quality Baked Beans in Tomato Sauce

- Preheat the oven to 200°C.
- 2 Bring a pot of water to the boil and **blanch the sausages for 3 minutes**. Remove and **set aside to cool**.
- Unroll the pastry and cut into 8 even triangles. Place a sausage at the bottom of the triangle and roll up tightly towards the tip. Brush with egg and place onto a lined baking tray. Repeat with all 8.
- 4 Sprinkle over sesame seeds and bake for 20 minutes.
- 5 Remove and serve with Rhodes Quality Baked Beans In Tomato Sauce.
- * Chef's notes: You can substitute pork with chicken or beef.





Spiced Pineapple Pizza

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SERVINGS	DIFFICULTY	TIME	
1 SERVING	EASY	35 MINS	

INGREDIENTS

METHOD

- 400g Today® Original Puff Pastry, thawed
- 2 Tbsp (30 ml) Rhodes Quality Tomato Paste
- 200g grated Mozzarella
- 440g Rhodes Quality Pineapple Rings in Light Syrup, cut into 4
- 2 tsp (10 ml) Hinds
 Spices Crushed
 Chilies
- Fresh basil for garnish

- **1** Preheat the oven to **200°C**. Line a baking tray with baking paper.
- 2 **Unroll the pastry** and using a large dinner plate, cut out a large pastry circle. Using a small round glass or cutter, **cut out a center**.
- Place the pastry pizza wreath onto a lined baking tray. Spread Rhodes Quality
 Tomato Paste onto the pastry and top with grated mozzarella. Cut the pineapple rings into 4 and place on top of the mozzarella and sprinkle over crushed chillies.
- **4** Bake for 15 minutes, remove from the oven and top with basil leaves and serve.





Ice Cream Sandwiches

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SERVINGS	DIFFICUL	
6 SERVINGS	EASY	

TIME 25 MINS

INGREDIENTS

METHOD

1

- 400g TODAY® Original Shortcrust Pastry, thawed
- 1 egg, beaten
- ¼ cup cream
- 100g dark chocolate, chopped
- 6 scoops of vanilla ice cream
- 2 Tbsp (30ml)
 100s and 1000s
 sprinkles

- Preheat the oven to **200°C**. Line a baking tray with **baking paper**.
- 2 Unroll the **Today® Original Shortcrust Pastry** and using a **6cm round cutter**, cut out **12 round pastry discs**. Place them onto the lined tray and **brush with egg**.
- **Bake** the pastry rounds for **8 10 minutes**, until golden and crisp. Remove from the oven and set aside to cool.
- To make the chocolate ganache: Place the cream into a small pot and bring tothe heat, remove before simmering and add the chopped chocolate. Whisk until a smooth chocolate sauce has formed.
- Place a scoop of ice cream onto 6 of the baked pastry rounds, sandwich with the remaining rounds and spread chocolate ganache onto the top biscuit. Sprinkle over 100s and 1000s and serve.



