



Holiday Season Edition





Cheese Sticks



SERVINGS

24 SERVINGS



DIFFICULTY

EASY



TIME

30 MINS

INGREDIENTS

- 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

METHOD

- 1** 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**.





Upside Down Cheese Puffs



SERVINGS

16 SERVINGS
AS A SNACK



DIFFICULTY

EASY



TIME

25 MINS

INGREDIENTS

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

METHOD

- 1** 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.
 - 3** **Place 16 spoonfuls 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



SERVINGS

8 SERVINGS



DIFFICULTY

EASY



TIME

35 MINS

INGREDIENTS

- 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

METHOD

- 1** 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**.
 - 3** 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



SERVINGS

1 SERVING



DIFFICULTY

EASY



TIME

35 MINS

INGREDIENTS

- 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 Chillies
- Fresh basil for garnish

METHOD

- 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**.
- 3** **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



SERVINGS

6 SERVINGS



DIFFICULTY

EASY



TIME

25 MINS

INGREDIENTS

- 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

METHOD

- 1** 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**.
- 3** **Bake** the pastry rounds for **8 – 10 minutes**, until golden and crisp. Remove from the oven and set aside to cool.
- 4** To make the **chocolate ganache**: Place the **cream into a small pot** and bring to the heat, **remove before simmering** and **add the chopped chocolate**. **Whisk** until a **smooth** chocolate sauce has formed.
- 5** 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.



TODAY Hosting Hacks



TODAY