

Broccoli Cheese Pastry

Season: Winter

Type: Side

Serves: 27 tastings

From the garden: Broccoli & spring onion

Class focus: Dividing pastry into 9 squares & chopping vegetable



Equipment:	Ingredients:
Small mixing bowl x 1 Wooden spoon x 1 Fork x 3 Chopping boards and knives Measuring cups Measuring spoons Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5	1 frozen broccoli (finely chopped) 3 spring onions (white & green parts, finely chopped) 1 sprig rosemary (leaves only, finely chopped) 1 cup grated cheddar cheese ¼ teaspoon salt 10 grinds of pepper 3 sheets puff pastry (from fridge)

What to do:

1. Heat oven to 200C.
2. Wash all the vegetable and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients **except** pastry in a small mixing bowl. Set aside.
5. Cut each pastry sheet into 9 squares then use a fork to prick 2 times in the middle of each square.
6. Put the pastry squares onto the lined baking trays.
7. Put 1 tablespoon of broccoli mixture on each pastry square.
8. Bake in the oven for 20 minutes or until risen and golden brown.
9. Serve into 5 serving plates with a kitchen tong in each.