

Herby Twists

Source – Woolworths magazine

Harvest – herbs, garlic

Vocab Words – puff pastry, softened, defrost, strips

Skills – finely chop, grate, mix, spread, twist, bake



Equipment:

- Metric measuring cups and spoons
- Metric measuring scales
- Chopping boards and grips
- Compost bowls
- 2 Baking trays lined with baking paper
- Medium bowl
- Table knives
- Serving Items – plates and tongs

Ingredients:

- 4 sheets **puff pastry**
- 150-200gm **butter**, softened
- 4 tablespoons **parsley**, finely chopped
- 1-2 tablespoons **thyme**, finely chopped
- 1-2 tablespoons **oregano**, finely chopped
- 1-2 tablespoons **chives**, finely chopped
- 2 cloves **garlic**, very finely chopped
- 60gm **parmesan**, grated

What to do:

1. Preheat oven to 200°C and line 2 baking trays with baking paper.
2. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
3. Defrost puff pastry sheets.
4. In a medium bowl, combine the butter with all the herbs, garlic and season with salt and pepper.
5. Spread the pastry sheets with the butter mixture, covering it to the edges.
6. Fold each pastry sheet in half, and press to seal. Cut into narrow strips, about 2cm wide.
7. Twist each strip and place it on the baking tray. Sprinkle with parmesan.
8. Bake for 15-20 minutes or until puffed, golden and crisp.

Notes: use any combination of herbs and/or spices you wish. You could substitute the butter for oil.