



# Cheesy Party Pockets

## Ingredients

375g (12oz) puff pastry  
1 egg yolk (beaten with 1 tablespoon water)  
450g of your favourite cheese  
4 tablespoons fresh parsley  
Ground black pepper  
Oil (for greasing the baking tray)

## Equipment

Knife  
Pastry brush  
Rolling pin  
Baking tray

## Method:

For this you will need an adult to help you use the oven.

- 1) Preheat the oven to 200°C / 390°F / gas mark 6.
- 2) Roll out the pastry so it is 1/2cm thick. Cut into 8cm squares and brush the edges with the beaten egg.
- 3) Cut the cheese into slices. Put a slice on to each piece of pastry, sprinkle with parsley and season with black pepper.
- 4) Pinch together the corners of the pastry and flatten slightly.
- 5) Place the pastry onto an oiled baking tray and brush with more beaten egg.
- 6) Bake for 15 minutes in the oven, until the pastry has puffed up. Serve warm or at room temperature.

Remember to email a picture of your creation to [recipeoftheweek@smmj.org.uk](mailto:recipeoftheweek@smmj.org.uk)

to be displayed on the school website.

