



Feta & Cranberry Parcels

10 Portions

Ingredient

Amount

Feta	200g
Cranberry Sauce	130g
Puff Pastry Sheet	1
Eggs	1
Thyme	2g

Method:

- Roll out the puff pastry
- Spread a layer of cranberry sauce on top
- Sprinkle with crumbled feta, and then sprinkle the thyme on top of the feta
- Brush edges with beaten egg and roll the pastry
- Cut into slices
- Oven bake reg 4 or 170c for 20 minutes approx. or until golden

