

# Spinach and Cheese Twists

**Serves:** 24 twists

**Fresh from the garden:** Spinach, Silverbeet or Warrigal Greens. We have harvested, blanched and frozen school grown greens for use in this recipe.

<b>Equipment:</b>	<b>Ingredients:</b>
Grater	250g cooked and chopped silverbeet
Chopping board	100g Cheddar cheese
New Chux cloth	1/2 cup grated Parmesan cheese
Scales	2 sheets of puff pastry
1 Mixing bowl (small)	1-2 tablespoons Parmesan, extra
1 Mixing bowl (medium)	
Sharp knives	
Rulers	
2 baking trays lined with baking paper	
Cooling rack	
Tongs	

## What to do

1. Preheat the oven to 200°C, eco fan function.
2. Measure Parmesan cheese and grate Cheddar cheese. Add to the medium bowl and mix well together.
3. Finely chop silverbeet and place in a new Chux cloth and squeeze out any excess water. Place into the small mixing bowl. Sprinkle half the silver beet evenly over 1 sheet of pastry, then top with half the cheese. Place the other sheet of pastry on top and spread the remaining silver beet and cheese over the pastry. Press down firmly on the pastry to help the sheets stick to each other.
4. Using a ruler to guide you, cut the pastry in half and then cut each piece in half, giving you 4 squares. Cut each of the squares into 6 slices.
5. Twist each strip, squeezing the ends to seal.
6. Place strips onto the baking trays, then sprinkle with a little more Parmesan if there are patches of pastry without any topping. Cook for 12-15 minutes, or until golden. Using tongs, transfer to a rack to cool.