



## **Cheese and Parma Ham Pastry Wheels (Pin Wheels)** by CommunityFriend.co.uk

### Ingredients

375g Ready Made Puff Pastry rolled out to 35cm x 25cm  
150g Grated Cheddar Cheese  
100g Parma Ham Slices

### Method

Preheat your oven to 170/Gas 5

Place the Parma Ham Slices over the rolled out Puff Pastry covering all of the pastry

Spread the grated cheese down the middle of the puff pastry ensuring an even distribution along the length of the pastry

Fold the long edge of the puff pastry to the middle. Then fold the other long edge towards the one you have just folded over. Over lap the edges slightly.

Fold in half down the long edge again so you end up with one long sausage looking pastry wheel. Firmly compress the pastry making it easier to cut.

Using a very sharp knife cut the pastry into 1cm slices.

Place the slices onto baking paper/parchment and place onto a baking tray leaving at least 2cm between each pastry wheel as they will expand.

Bake in the oven for 10 minutes or until golden.

Remove from the oven and allow to cool for later use or eat straight away.

The Pastry Wheels as a delicious snack and are best warm. Heat thro for 5 minutes before serving.

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