
CHILLI, CHEESE AND NATIVE PEPPERBERRY TOASTED SANDWICH



Food : Appetisers

Ingredients

- Puff pastry
- Australian vintage cheddar
- Green chillies
- Native pepperberry
- Murray River salt flakes

Methods

- Roll pastry to about 1/2 cm thick. Sprinkle with cheese and chopped chillies. Season with salt and pepperberry.
- Fold the two outer edge of the pastry in to form a book turn. Repeat with cheese, chilli and seasoning and fold one half over the other to form a block.
- Bake in a hot oven at 200°C until golden brown. Cool and cut into triangles.