

Chilli, Cheese and Native Pepperberry Toasted Sandwich



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

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

Methods and Directions



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- 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.

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