



Vegetarian



Easy



45 mins – 1 hr

Puff Pastry Pesto Bites

SERVES: 12

PREPARATION TIME: 30 minutes

COOKING TIME: 15-20 minutes

Ingredients

- 1 x 350g pack frozen puff pastry
- 50g fresh Parmesan cheese, grated
- 2 tbsp Filippo Berio Classic Pesto
- 2 tbsp Filippo Berio Sun Dried Tomato Pesto
- 12 cherry tomatoes
- 12 pitted black olives

Method

1. Pre-heat the oven 200C (fan assisted).
2. Roll out the pastry into a large rectangle. Stamp out 12 rounds, using a 6cm cutter, then place onto a lightly oiled baking sheet and prick each pastry round with a fork.
3. Dollop a teaspoon of Filippo Berio Classic Pesto into the centre of half the rounds and top with a cherry tomato and olive, then repeat the

same process using the Filippo Berio Sun Dried Tomato Pesto for the remaining pastry rounds.

4. Bake in the oven for 15-20 minutes or until golden. Remove and serve with fresh basil leaves and fresh grated Parmesan cheese.