



#MakeItGAP

RECIPES

BACON PASTRY TWISTS WITH BEER CHEESE DIP

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YIELD: 20-22 Twists

INGREDIENTS:

Bacon Pastry Twists

2 sheets puff pastry
1/2 cup shredded cheddar cheese
20-22 bacon strips
1 egg, lightly whisked
2 Tbsp sesame seeds

Beer Cheese Dip

1 cup shredded cheddar cheese
1 cup shredded mozzarella cheese
1 cup cream cheese
1/2 tsp dijon mustard
1/2 tsp garlic salt
1 cup beer
2 Tbsp freshly chopped parsley
1/2 tsp dried chili flakes

PREPARATION:

Make the twists

Preheat the oven to 400°F. Line 2 large baking trays with non-stick baking parchment. Unroll the pastry sheets with the wide end facing you. Sprinkle on the shredded cheddar. Arrange the bacon on top of the cheese, so it's almost touching, but not overlapping. Slice the pastry into strips, in between each bacon strip. Twist each of the pastry strips so you get an even twist. Place the twists on the two baking trays (not too close, as they will expand in the oven). Brush any pastry you can see with the whisked egg and sprinkle with sesame seeds.

Place in the oven for 20-25 minutes, until the pastry is golden brown and the bacon is crisp.

Make the dip

While the pastry twists are cooking, make the dip. Place all of the ingredients, except the beer, parsley and chili flakes, into a saucepan. Heat on medium until melted and thickened. Add in the beer and stir again, then simmer gently for five minutes. Pour into a heat-proof serving dish, then place under the broiler until the top is slightly charred. Carefully remove from the oven and sprinkle with parsley and chili flakes.

Serve the bacon pastry twists and beer cheese dip.

Recipe adapted from brit.co, recipe by Nicky Corbishley, January 2017