

Peppadew Cheese Puffs

Servings: 24

Prep Time: 15min

Cook Time: 20min



Ingredients

- 500g puff pastry, thawed
- 12 Peppadew mild or hot sweet piquanté peppers, finely chopped
- 50g mature Cheddar cheese, grated
- 180ml double cream
- 2 eggs, beaten
- 2 Tbsp finely chopped spring onions
- freshly ground black pepper

Directions

1. Preheat the oven to 200C and lightly grease a mini-muffin tin. Roll out the pastry and using an 8cm round cookie cutter, cut out 24 rounds. about 8cm x 8cm rounds.
2. Press the rounds of pastry gently into the muffin tin cups. Divide the peppers and the cheese equally between the pastry cases. Beat the remaining ingredients together in a jug and pour over the peppers and cheese so the pastry cases are three quarters full.
3. Bake for 15-20 minutes until the filling is puffed up and golden. Serve warm with a glass of fruity red wine.