



## Bulls Eye Savouries

**Servings:** 24

**Prep Time:** 20min

**Cook Time:** 15min

### Ingredients

- 120 g cake flour (250 ml)
- 125 g butter or margarine
- 125 g cheddar cheese, grated (250 ml)
- 1 pouch pitted green manzanilla olives
- 6 piquanté peppers, quartered

### Directions

1. Pre-heat oven to 180 ° C. Lightly coat a large baking tray with baking spray.
2. Tip the olives into a sieve, and set aside over a bowl, for the brine to drain off thoroughly.
3. Squeeze a slice of piquanté pepper through the wider hole of each olive, to completely fill each centre.
4. Combine the flour, butter and cheese by hand, or in a food processor, to obtain a smooth ball of dough.
5. Pinch off small amounts of pastry and enclose a stuffed olive in it, rolling gently on the worktop to achieve a ball the size of a large marble.
6. Bake the balls spaced apart, on the prepared baking tray, in the pre-heated oven for 15 minutes.
7. Lift using an egg lifter after a few minutes of cooling.
8. Serve warm or at room temperature.