

Filo Pastry Snacks

Ingredients

1 pkt Filo pastry
75g or 100ml Margarine or oil

Filling of the students choice, sweet or savoury

e.g.

Bean sprouts, cabbage, ham, spring onions, soy sauce

Or

Stewed apples, cinnamon and dried fruit

Or

Cheese, pasta tomato sauce and basil



Method

1. Preheat oven to 200°C, gas 6
2. Prepare yourself & your work area, gather equipment etc
3. Prepare the filling (peel, chop any vegetables into small pieces, cut, fry any raw meat)
4. Mix filling in bowl with any additional seasonings (soy sauce, tomato puree etc)
5. Depending on the pastry shape, prepare /cut filo. Cover the extra to prevent it from drying
6. Add 1 tablespoon of filling and fold /roll, sealing with melted butter or oil and a pastry brush
7. Place onto a baking tray and brush with oil/melted butter
8. Bake in the oven for 15 mins, until golden brown.
9. Place on a wire rack to cool & prevent going soggy