

Prosciutto & Puff Pastry Twists with Abalone Sea Sauce

INGREDIENTS

1 Tsp Kansom Australia's
Abalone Sea Sauce*

4 Sheets Puff Pastry

100g Prosciutto^

1 Bunch Parsley, Finely Chopped

2 Eggs, Lightly Beaten

[^]Note: You can also substitute the
prosciutto with ricotta cheese and
spinach for this recipe.

METHOD

1. Preheat oven to 190°C (fan forced). Roll each of the sheets of puff pastry out. Once the pastry is rolled, cut the pastry into approximately 3 cm width strips.
2. Chop the prosciutto into small pieces, or slice into thin strips, depending on preference. Set aside. In a bowl add half of the eggs, then combine the parsley and Abalone Sea Sauce together. Stir through, until well mixed.
3. Evenly spread half of the mix onto one of the sheets of puff pastry. Sprinkle half of the chopped prosciutto pieces or arrange the sliced prosciutto evenly over the top. Then place another sheet of puff pastry over the top. Divide evenly into 16 strips, then roll and twist each of the strips into shape. Place the finished twists onto a baking tray. Repeat this step with the remaining pastry, mixture and prosciutto. Brush the remaining egg over the top of the twists.
4. Cook in the oven for approximately 25 minutes, or until pastry is golden brown. To serve, arrange on a serving plate or bowl and eat hot.

*Why not try this recipe with any of our Sweet, Mild and Hot Chilli Sea Sauces? Give it a try.