



Total Time
80 MIN.

Serving & Size
SERVINGS (1 CHEESE TWIST)

Difficulty
MEDIUM

Twisted puff pastry strips laced with Parmesan cheese and herbs make easy and elegant appetizers...they can also be served with your main course.

Yields
28

Nutrition Facts	
Serving Size	SERVINGS (1 CHEESE TWIST)
Amount Per Serving	
Calories 31	
% Daily Value	
Total Fat 1.9g	3%
Saturated Fat 1g	5%
Cholesterol 7mg	2%
Sodium 36mg	2%
Total Carbohydrate 2.5g	1%
Dietary Fiber 0.2g	1%
Protein 1g	2%
Vitamin A 1%	Vitamin C 0%
Calcium 1%	Iron 1%

INGREDIENTS

WEIGHT

MEASURE

all-purpose flour



Pepperidge Farm® Puff Pastry Sheets
(10" x 15"), 12.3 ounces each, thawed

1/2 pkg.

egg, large

1 ea.

water

1 tbsp.

Parmesan cheese, grated

1/4 cups

fresh parsley, chopped

1 tbsp.

dried oregano leaves, crushed

1/2 tsp.

INSTRUCTIONS

1. Heat the oven to 400°F. Beat the egg and water in a bowl with a whisk. Stir in the cheese, parsley and oregano.
2. Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 14x10-inch rectangle. Cut in half lengthwise. Brush the halves with the egg mixture. Top 1 half with the cheese mixture. Place the remaining half over the filling, egg-side down. Roll gently with a rolling pin to seal.
3. Cut the pastry crosswise into **28** (1/2-inch) strips. Twist the strips and place on a baking sheet, pressing down the ends. Brush the pastries with the egg mixture.
4. Bake for 10 minutes or until the pastries are golden brown. Remove the pastries from the baking sheets and let cool on wire racks for 10 minutes.
CCP: Ensure final cook step reaches a minimum internal temperature of 165°F for one minute.
CCP: Hold hot at 140°F or higher for service.
5. One serving = 1 Cheese Twist



TIP

Tip: To make ahead, place the unbaked twists onto a baking sheet and brush with the egg mixture. Cover and freeze until firm. Remove the frozen strips from the baking sheet and store in a gallon size resealable plastic bag in the freezer for up to 1 month. Bake the frozen pastries on a baking sheet at 400°F. for 15 minutes or until the pastries are golden brown.