

Pastry Pigs!

WHAT DO I NEED?

- 1/2 sheet Puff Pastry
- 2 x Chocolate Chips
- Milk for brushing
- Sugar to dust over at the end.



WHAT DO I DO?

1. Heat the oven to 200 degrees and place some baking paper onto an oven tray.
2. Using a butter knife, lightly trace a circle that is about 13cm in diameter. Once you have your desired "face" shape, properly cut out your circle and place it onto your tray. (TIP: trace the circle as close to one edge of the pastry as possible... we'll be using the rest for the remainder of our pig!)
3. Trace and cut two triangles of pastry. Place these as ears on the top of your circle. Make sure to push the pastry firmly together at the join.
4. Trace and cut another circle that is about 5cm in diameter. Place this in the middle of your Pig face to make his Snout (nose).
5. Cut two vertical lines into the snout to make your pig's nostrils.
6. Firmly push your 2 chocolate chips into the pigs face above the snout to make his eyes.
7. Lightly brush your creation with milk and dust with sugar
8. Place into the over and cook for about 15min or until your pastry is puffed up and golden.
9. ENJOY!

A PICTURE OF MY PASTRY PIG



My Rating...

