

Gill's Gourmet Gallery

Cheesy Serrano wreath

Ingredients:

300g flaky pastry
150g mixed cheese, grated
50g Serrano ham pieces
1/2 small onion, grated
5 sun dried tomatoes in oil
Crunch black pepper
1 egg

Method:

Grease a 10-inch circular oven plate.
Preheat the oven 180c fan.
Shape the pastry into a ball, keeping a small amount for decoration.
Roll out a circle to cover the plate measuring 10 inches.
Mix the grated cheese with onion, Serrano ham and pepper.
Pile in the centre of the pastry circle, leaving a 2-inch border.
Top with tomatoes.
Fold the border of the pastry over the ingredients, leaving the centre open.
Egg wash.
Decorate with pastry shapes and egg wash again.
Bake in the centre of the oven for 45 minutes.

Note: As Serrano ham is salty, no salt is needed.

