

## Fresh herb savoury squares

### Ingredients

Any fresh, seasonal herbs from our garden which can include:

parsley

basil

rosemary

mint

thyme

Garlic

Spring onion

Puff pastry ( why is it called Puff Pastry ? )

Tasty cheese

### Method

Pre heat oven to 180C.

Line 3 oven trays with baking paper.

Wash and dry the fresh herbs.

Remove the herbs from stalks ( we don't use the stalks ) and cut finely. ( you can use scissors )

Crush the garlic.

Place all cut herbs in a bowl, mix together.

Grate the cheese. \*\*\*Remember the grater is sharp so keep your eyes on what you are doing.

Cut the pastry in  $\frac{1}{2}$ , then cut those pieces in  $\frac{1}{2}$  again, then cut those pieces in  $\frac{1}{2}$  again.

Place the pastry on the oven trays.

Sprinkle the herbs evenly over the pastry squares then sprinkle a small amount of cheese on top.

Bake for approximately 7 minutes, or until golden and the pastry has risen ( or puffed )