



Food For Thought Recipe and Allergen Card

‘Cheryl’s’ Jam Puffs

30 Portions

Ingredient	Hannah Product Code	Quantity
Frozen Puff Pastry	F004750	1.5kg Block
Strawberry Jam	D007000	1 tbsp per portion
Icing Sugar	D001207	Light Dusting

RECIPE METHOD – ALLERGENS

1. Roll out puff pastry thinly on a cutting board
2. Cut into 30 diamond shapes (cris- cross)
3. Score a circle (using the bottom of rolling pin) in the middle of each square
4. Bake in the oven at 180°C on parchment paper for 15 minutes or until golden brown and puffed up
5. Once they are cooked and cooled, push your finger into the indented hole and fill with a large spoonful of jam
6. Dust with icing sugar and serve

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...