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Recipe: Quick Cheese And Onion Rolls

Ingredients

1 large red onion
Olive oil
200g wholemeal bread
250g mature cheddar cheese
A few sprigs of fresh thyme
A handful of chives
1 teaspoon of wholegrain mustard
A pinch of cayenne pepper
Salt and black pepper
3-4 tablespoons of double cream
500g pack of ready made puff pastry
1 egg
A little milk
Servings
28
Person

Preparation

1. Break the bread into small pieces and grind it into breadcrumbs.
2. Preheat the oven to 200 degrees or 180 degrees fan oven.
3. Line 2 oven trays with baking parchment.
4. Peel, halve and slice the onion finely and saute very gently in a tablespoon of olive oil for 10 minutes. Grate the cheese.
5. In a large bowl, mix the onion, breadcrumbs and cheese, Add the mustard and cayenne pepper. Pull off the thyme leaves and chop the chives, season well with salt and black pepper and mix together. Stir in the cream.
6. Cut the pastry in half, replacing the other half in the fridge. Roll it out fairly thinly into a rectangle on a floured surface.. Spoon half of the filling along on the pastry, about 2 cm in from one edge, and form it into a sausage shape.
7. Moisten the edges of the pastry and roll it tightly over the filling, sealing the edges together. With a sharp knife, cut it into small rolls. Place on an oven tray, join side down, and make a few short cuts in the top of each roll.
8. Repeat with the other half of the pastry and filling.
9. Beat an egg with a splash of milk and brush on to glaze the cheese and onion rolls. Bake for 20-25 minutes in the preheated oven until golden brown. Cool on a cooling tray and store in an airtight container.

Cooks Note

Tasty savoury cheese and onion rolls are a great meat-free addition to Christmas buffets or parties. Make sure to use an appropriate cheese if cooking for vegetarians.