



Goats' Cheese & Onion Marmalade Parcels



Ingredients *(makes 4)*

- 375g puff pastry
- 200g goats' cheese
- 8 tsp Caramelised Red Onion Marmalade
- 1 egg, beaten
- A few nigella (black onion) seeds for sprinkling

Method

Preheat the oven to 200C / Gas 6.

Roll out the puff pastry thinly. Using a 10cm cutter, cut out the pastry into 8 circles.

Line a baking tray with non-stick baking paper and place 4 of the pastry rounds on to it.

Cut the goat's cheese into 4 equal slices around. Place a slice of cheese on to each pastry round. Spoon 2 generous teaspoons of Caramelised Red Onion Marmalade on top of each.

Brush some beaten egg around the edge of the pastry rounds. Place the remaining pastry circles on top and seal the edges well.

Brush more beaten egg over the tops to glaze (you can make some pastry leaves to decorate, if you wish) and sprinkle with a few nigella seeds.

Put in the refrigerator to rest for 15 minutes.

Bake in the oven for 12-15 minutes until the pastry is puffed up and golden brown.

Serve immediately.