

Follow the recipe to make Gruffalo



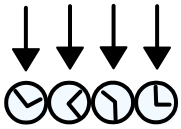
swirly snails



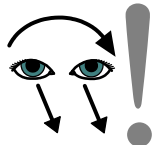
pesto



pastry.



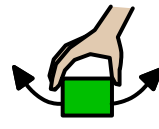
Always



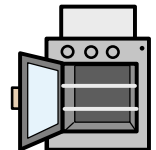
be careful



when



using



the oven

because they are

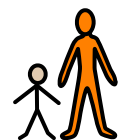


hot.



Ask

an



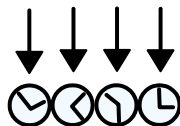
adult



for

help

and



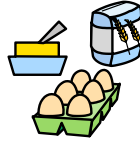
always



wear

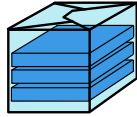


oven gloves.



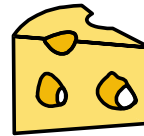
Ingredients

1



- 1 pack ready-rolled puff pastry

4



- 4 tablespoons grated cheese

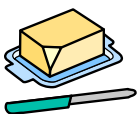
2



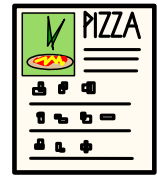
- 2 tablespoons pesto



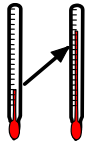
- handful flour



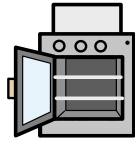
- butter for greasing



Swirly snails pesto pastry recipe



Preheat

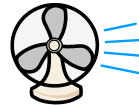


oven

200°C

200c

/



fan

180°C

180c

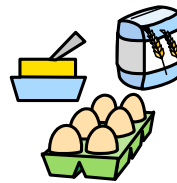
/



gas 4



Find



ingredients



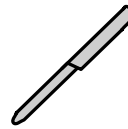
Find



baking tray,



rolling pin,



knife

and



cocktail sticks



Grease



baking tray



with



butter

and



sprinkle



flour

on



table

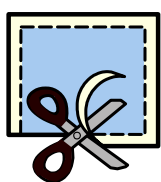
and



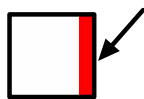
unroll



pastry

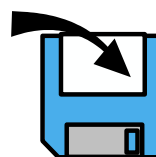


Trim



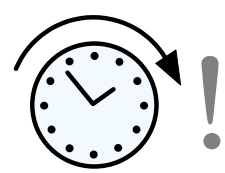
edges

and



save

for



later



Spread



pesto

evenly



across



pastry



using

a



knife,



leave

2cm



clean



at

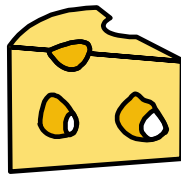
the



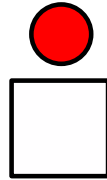
edge



Sprinkle



cheese



over



pesto



Roll



pastry



into

a



tight



sausage



leaving

the



clean

2cm

at



the end

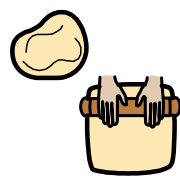


sticking out

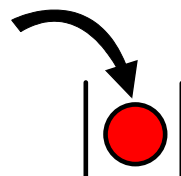


Cut

the



dough



into

12

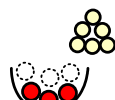
12



snails



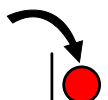
Roll



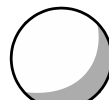
left over



pastry



into



balls

and



stick

on as



eyes



Put on



baking tray

and



stick

a



cocktail stick



in

the



middle

to



hold



shape



Bake

for

25 minutes

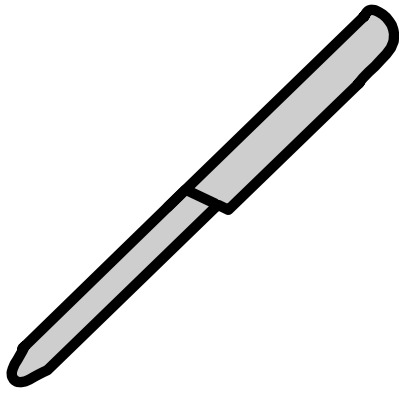
until



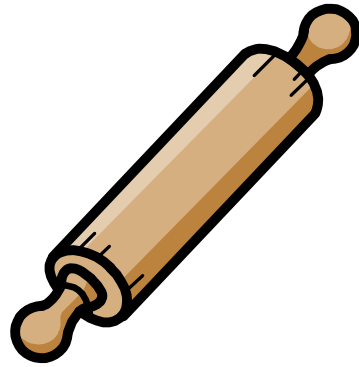
golden



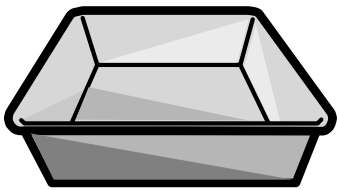
brown



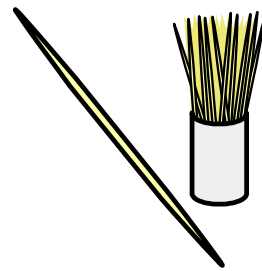
knife



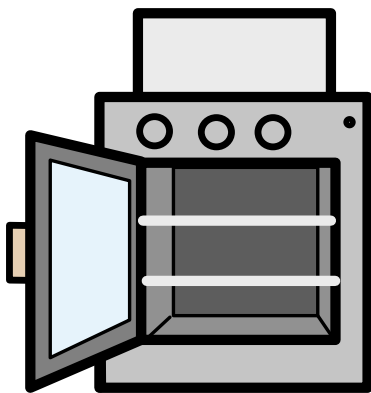
rolling pin



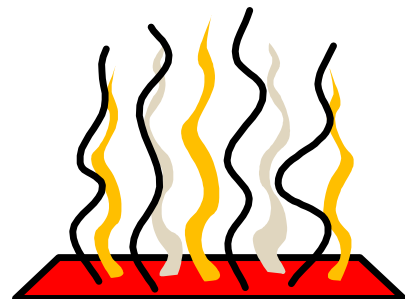
baking tray



cocktail sticks



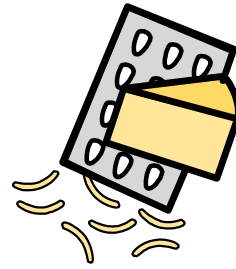
oven



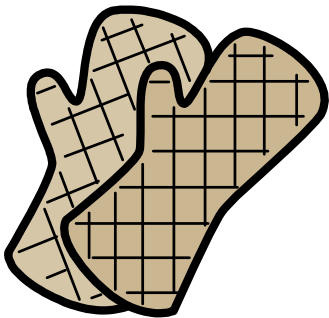
hot



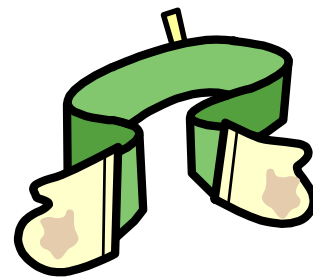
pesto



grated cheese



oven gloves



oven gloves



pastry



swirly snails



Gruffalo

