



Three-cheese twist with mulled wine cranberry sauce

MAKES 12-14 **PREP** 15 mins **COOK** 20 mins **EASY**

Bake this savoury nibble to serve with a cup of mulled wine at Christmas.

½ tsp sweet smoked paprika
50g parmesan, grated
50g gruyère, grated
50g mature cheddar, grated
320g puff pastry sheet

flour, for dusting
1 egg, beaten
165g cranberry sauce
25ml port
1 sachet mulled wine spices

1 Heat the oven to 180C fan/200C/gas 6. Combine the smoked paprika and cheeses in a bowl and season well with a grinding of pepper. Unroll the sheet of puff pastry onto a lightly floured work surface and brush all over with half the beaten egg. Top one half of the pastry with half the cheese mix and fold the pastry in half to enclose it. Brush the top with the remaining egg, then sprinkle over the remaining cheese mix.

2 Roll out to a rectangle roughly 28 x 20cm, then cut lengthways into 2cm-wide strips. Arrange on a baking tray lined with baking parchment, well spaced apart, then twist each strip from both ends to create a spiral effect. Bake for 15-20 mins until golden.

Leave to cool completely on the baking tray.

3 Meanwhile, put the cranberry sauce, port, sachet of mulled spices and 25ml boiling water in a saucepan over a medium heat and stir. Bring to a gentle simmer and cook for 3-5 mins until thickened. Remove the sachet of spices. Allow the sauce to cool completely before serving alongside the cheese twists. *The twists are best eaten on the day, but will keep for up to two days in an airtight container. The sauce will keep chilled for up to three days.*

PER SERVING (14) 161 kcals • fat 10g • saturates 5g • carbs 12g • sugars 5g • fibre 1g • protein 5g • salt 0.4g

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Samuel Groves
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