



## ROSA HARISSA AND HALLOUMI PALMIERS

**Makes about 30 pieces**

**Prep Time: 30 mins**

This is super easy and oh so yummy recipe can be made ahead. It is filled with salty halloumi, our Rosa Harissa Paste and a hint of mint. A perfect party biting because it's meat free so your vege friends don't miss out!

### **Ingredients:**

- 1 ready rolled Lyons Maid puff pastry
- a sprinkle of plain flour, for dusting
- 3 tbsp Jars of Goodness Rosa Harissa Paste
- 250g Halloumi, grated
- 28g fresh mint leaves, finely chopped

### **Method:**

1. Preheat the oven to 200°C. Line 2 baking trays with baking paper. Unroll the pastry on a lightly floured surface.
2. Spread a thin layer of harissa over the pastry sheet, then sprinkle over the halloumi to give an even covering. Sprinkle over the mint.
3. Taking the long side of the pastry sheet, roll up tightly until you reach the middle, then repeat on the other long side so the two rolls touch. Wrap tightly in clingfilm and chill for 20 minutes or until firm.
4. Cut into 1.5cm-thick slices. Put the slices on the baking trays, leaving room to expand, and bake for 15-17 minutes until crisp and golden. Serve warm or at room temperature.