



Leek and Cheddar rolls

Ingredients

1 large leek, trimmed, washed and finely chopped
115g mature Cheddar cheese, grated
115g Red Leicester cheese, grated
140g fresh breadcrumbs
A good handful of flat-leaf parsley, finely chopped
4 sprigs of fresh thyme, chopped
1 large egg, beaten, plus 1 large beaten egg yolk
40ml whole milk
Salt and black pepper to season
250g all-butter puff pastry

Method

1. Heat the oven to 210°C or fan 190°C or gas mark 6–7. Line a baking sheet with baking parchment.
2. In a large bowl, mix the leek, cheeses, breadcrumbs, parsley, thyme, whole beaten egg and milk. Season with salt and black pepper. The mixture should be damp enough to just hold its shape when squeezed together.
3. Roll the pastry out and away from you to make a large 40 x 30cm (16 x 12in) rectangle, so that the shorter edge is nearest you. Divide the filling in half and spoon each down one side of the two long edges of the pastry, packing the mixture tightly with your fingers to create two long sausage shapes.
4. Brush the pastry between these two sausages with the beaten egg yolk.
5. Press along the seam of each one to ensure it is bonded well and use a fork to mark along the seams. Transfer the rolls to the lined baking sheet, Use a sharp knife to cut diagonal slashes into the tops at regular intervals along the length of them. If you want to freeze them, do that now.
6. Bake in the middle of the oven for 25–30 minutes, until the pastry is puffed up and golden. Check they are cooked on the undersides and cook them for a little longer if necessary. Remove from the oven and allow to cool slightly on a wire rack. Serve warm or cooled, each one cut into four pieces to give you eight large rolls.