



Cranberry Pesto Pastry Swirls

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes about 35:

- 250g shortcrust pastry, at room temperature
- 30g fresh basil
- 15g pine nuts
- 15g grated parmesan
- 1 garlic clove
- 3 tbsp olive oil
- 75g mascarpone
- 60g sundried tomatoes
- 25g dried cranberries

Instructions

1. To make the pesto, blend the nuts, basil, garlic and oil. Add the parmesan and pulse to mix.
 2. Roll out the pastry into a long oblong shape.
 3. Spread the mascarpone, then scatter over the tomatoes and cranberries evenly.
 4. Carefully spread the pesto over the top, then roll up the pastry from the long edge into a swiss roll shape. Wrap in clingfilm and stick in the freezer for half an hour.
 5. Preheat the oven to 200 degrees C. Slice the pastry roll into thin slices and place on a baking tray.
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6. Loosely cover with foil and bake for 15 minutes. Remove the foil and bake for another 5 minutes until crisp.