



Marmalade, Bacon & Thyme Pinwheels

Serves: 25-30

Ingredients

- 100g streaky bacon
- 1x320g sheet ready-rolled puff pastry
- **75g Mackays Dundee Orange Marmalade**
- 40g parmesan cheese, grated
- A couple of sprigs of thyme
- 1 egg, lightly beaten



Method

- 1** Preheat the grill to a high heat. Lay the bacon out flat on a baking tray and put it under the grill. Cook for 5 minutes, or until the bacon is golden brown and starting to get crispy. Take the bacon out from under the grill and allow to cool for a couple of minutes. Then finely chop the bacon.
- 2** Unroll the puff pastry with the long side of the pastry closest to you. Spread the Mackays Dundee Orange Marmalade over the puff pastry in a thin layer, leaving a 2cm gap around all the edges. Evenly sprinkle over the chopped bacon, followed by the parmesan cheese. Sprinkle the thyme leaves over the cheese.
- 3** Starting at the long side (closest to you) roll the pastry with its filling up into a tight spiral, like a Swiss roll. Tuck the seam underneath the roll. Brush the roll all over with the beaten egg. Put the roll of pastry onto a tray and put it in the freezer for 30 minutes.
- 4** Preheat the oven to 180°C Fan. Line two baking trays with baking parchment.
- 5** After 30 minutes take the pastry out of the freezer, transfer it to a chopping board, and using a sharp knife cut into 1cm slices. The pastry roll should be firm enough that the layers don't squash together as you slice. If it is still a bit soft put it back in the freezer for another 15 minutes and try again.
- 6** Lay the pinwheel slices out on the lined baking trays with 2cm space between them. Bake for 15-20 minutes or until puffed up and golden.