## MACKAYS

## 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



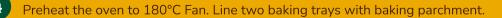
## Method

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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.



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.

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.