Cavalry Primary School

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 Cookery Club

**Recipe Card**

**Ham and Cheese Bake**

Ingredients

* 2 Puff Pastry Sheets
* 1 packet of ham, torn
* 1 Cup grated cheese
* 1 Egg & 1 Tablespoon Water, egg wash

Method

1. Preheat oven to 400°F
2. Roll out one puff pastry sheet onto a greased baking sheet.
3. Top the pastry with an even layer of ham and cheese. Leave one inch of space between the filling and the pastry edge along the entire perimeter.
4. Mix the egg and water together with a fork to create the egg wash.
5. Brush the inside pastry edges with egg wash.
6. Roll out the second puff pastry sheet and place on top of the ham and cheese.
7. Completely seal the edges of the top and bottom pastry sheets by gently pinching together. (like a giant ravioli)
8. Slice 3 slits into the top pastry sheet.
9. Brush the top with egg wash.
10. Bake on the centre rack for 20-25 minutes or until golden brown.