

The Pampered Chef®

Cheesy Bacon Pastries (see variations for Onion and Goat's Cheese version)
Recipe

1 packet (240 g) chilled fresh ready-to-bake dough for four croissants
1 tablespoon sunflower oil
3 rashers rindless lean unsmoked back bacon (about 100 g), cut into 5-mm pieces
1/2 small red pepper (about 65 g), deseeded
1 green chilli, deseeded (optional)
40 g mature Cheddar cheese, divided
125 g full fat soft cheese, softened
25 g cheese-flavoured tortilla chips or corn chips, coarsely crushed

1. Preheat oven to 200°C/fan 180°C/Gas 6. Place croissant dough on **Cutting Board** (do not unroll dough). Using a sawing motion, slice log of dough widthways into quarters using **Utility Knife**; slice each quarter widthways into three equal pieces to make a total of 12 discs. If necessary, reshape into rounds with lightly floured hands. Place discs on **Rectangle Stone**; press to flatten and seal seams. Bake 11–13 minutes or until lightly cooked and edges just start to brown. Remove baking stone from oven to **Stackable Cooling Rack**. If pastry bases have risen during cooking, flatten them with **Mini-Tart Shaper**.
2. Heat sunflower oil in **Executive 20-cm Sauté**; Pan over medium heat 1–2 minutes or until hot. Add bacon and cook 6–8 minutes or until crisp, stirring occasionally. Remove from pan using **Small Slotted Turner**; drain on kitchen paper. Drain off excess fat from pan, leaving 2 teaspoons drippings in pan. Finely dice red pepper using **Utility Knife**. If using chilli, chop with **Food Chopper**. Add red pepper and chilli to pan; cook over medium heat 2–3 minutes or until tender. Remove from heat. Grate Cheddar using **Rotary Grater**.
3. Combine soft cheese, 20 g of the Cheddar cheese, the pepper mixture and bacon in **Small Batter Bowl**; mix well. Using **Small Scoop**, place one level scoop of cheese mixture onto each pastry base, dividing evenly. Flatten with the back of a teaspoon to within 1 cm of edge. Sprinkle with remaining Cheddar. Bake 4–6 minutes or until cheese is melted and pastry edges are golden brown. Remove to cooling rack; sprinkle with crushed chips. Transfer to serving platter using **Mini-Serving Spatula**; serve warm.

Yield: 12 pastries

Per serving: (1 pastry): Energy 981kJ/236kcal; Protein 4.9g; Carbohydrate 15.4g; Sugars 0.8g; Fat 17.6g; Saturated Fat 4.5g; Fibre 0.2g; Salt 0.7g

Cook's Tip: To make Goat's Cheese & Caramelised Onion Pastries, proceed as Step 1. Meanwhile, slice 150 g log firm goat's cheese (with rind on) widthways into 12 rounds. Place 1 teaspoon caramelised red onion chutney on each pastry base and top with goat's cheese. Bake as recipe directs. Serve sprinkled with finely chopped fresh rosemary.

To make Pesto & Pancetta Pastries, proceed as Step 1. Meanwhile, grate 40 g Parmigiano Reggiano cheese using Rotary Grater; set aside. Take 6 pancetta slices; cut each in half

Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk



widthways. Cut 6 cherry tomatoes in half. Place 1 teaspoon green pesto sauce on each pastry base. Top with a little grated cheese, a half slice of pancetta folded in half and a cherry tomato half. Bake as recipe directs.

To make Cheesy Bacon Mini Pizzas, in **Classic Batter Bowl**, make up 1 sachet (145 g) pizza base mix according to packet directions with 125 ml warm (hand hot) water. After kneading, cut into 12 even pieces and shape each piece into a ball; flatten each ball of dough with **Baker's Roller®**; to form 7-cm rounds. Place on Rectangle Stone; set aside in warm place 15 minutes, then add topping (as main recipe directs opposite). Increase oven temperature to 220°C/fan 200°C/Gas 7 and bake about 12–15 minutes or until pizza bases are golden brown. Serve warm.

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*Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk*