

### Raspberry-Chilli Goat's Cheese Puffs

1 packet (500g) chilled ready-made puff pastry (removed from fridge about 20 minutes before use or according to packet directions)

Plain flour, for dusting

1-2 teaspoons milk

25g flaked almonds, divided

1 teaspoon finely chopped fresh rosemary leaves

100g rindless goat's cheese, diced

125g full fat soft cheese

75g seedless raspberry jam

¼ teaspoon cayenne pepper

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Roll out to form a 26 x 26 cm square on a lightly floured surface using **Baker's Roller®**. Spacing closely together, cut 16 rounds from pastry using **(6-cm) Biscuit Cutter** (set aside any pastry trimmings for another use). Transfer pastry rounds to **Rectangle Stone**; lightly prick with pastry tool. Lightly brush pastry rounds with milk using **Chef's Silicone Basting Brush**. Bake 15 – 17 minutes or until golden brown, crisp and well risen. Remove baking stone from oven. Transfer pastry rounds to **Stackable Cooling Rack** using **Mini-Serving Spatula**, leave to cool for at least 15 minutes. Gently press centre of pastry puffs using fingertip to make small wells.
- 2 Meanwhile, place almonds in **Sauté Pan** and cook until lightly browned. Set aside 1 tablespoon of the toasted almonds for garnish. Finely chop remaining almonds in **Food Chopper**. Combine chopped almonds, rosemary, goat's cheese and soft cheese in **Classic Batter Bowl**, mix well using **Small Mix 'N Scraper®**.
- 3 Fill **Easy Accent® Decorator** fitted with open star tip with cheese mixture. Combine raspberry jam with cayenne pepper in **(250-ml) Prep Bowl**. Set aside 1 tablespoon of the raspberry mixture for garnish. Spoon remaining raspberry mixture into pastry wells, dividing evenly. Pipe cheese filling onto each puff over raspberry mixture, dividing evenly. Drizzle puffs with reserved raspberry mixture. Sprinkle each puff with reserved almond flakes. Serve immediately or refrigerate for up to 1 hour.

Makes 16 puffs

Nutrients per puff: Energy 610kJ/147kcal; Protein 3g; Carbohydrate 10.4g; Sugars 3.7g; Fat 10.6g; Saturated Fat 6g; Fibre 0.1g; Salt 0.3g

### Chef's Corner

The scattered almonds can be substituted for two toasted whole almond flakes per puff, if desired.

The outer tube of the **Mini Measure-All® Cup** can also be used to cut the pastry rounds instead of the Biscuit Cutter, if desired.

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



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