

## OUR DELICIOUS PRODUCTS SO FAR...

Red Onion Marmalade  
Jar 260g

Tomato and Chilli Relish  
Jar 260g

Charlie's Chutney  
Jar 260g

Hot Chilli & Garlic Relish  
Jar 260g

Chilli Oil  
Bottle 250ml

Rosemary and Garlic Oil  
Bottle 250ml

Pickled Onions  
Jar 325g

Spicy Pickled Onions  
Jar 325g

Roasted Tomato & Basil  
Salad Dressing  
Bottle 250ml

Asian Ginger Salad Dressing  
Bottle 250ml

Garlic & Lemon Salad  
Dressing  
Bottle 250ml

Honey & Mustard Salad  
Dressing  
Bottle 250ml

Boozy Rocky Road  
Block 200g

Dark Chocolate Rocky  
Road  
Block 200g

Dark Chocolate & Orange  
Rocky Road  
Block 200g

Milk Chocolate & Chestnut  
Rocky Road  
Block 200g

White Chocolate and  
Cranberry Rocky Road  
Block 200g

Chocolate and Orange  
Flapjack  
Block 200g

Seed & Fruit Flapjack  
Block 200g

Dark Choc & Ginger Sauce  
Jar 260g

## GOATS CHEESE & RED ONION MARMALADE PUFF PASTRY SLICE

FREE  
RECIPE

### INGREDIENTS

Puff Pastry – 1 x 320g pack (sheets)  
The Appetite Kitchen Red Onion  
Marmalade – ½ jar (130g)  
Local Goats Cheese – 200g log  
Fresh Thyme – 2 x sprigs  
Salt and Pepper – pinch of each  
Egg for Egg Wash – 1 x medium egg

### METHOD

Cut the pastry lengthways in to two strips  
Egg wash the long edges  
Fold the long edges in by 1cm and push down to stick  
together  
Place the pastry on a baking tray  
Divide the Red Onion Marmalade between the two  
strips and spread across, leaving the edges clear  
Crumble the goats cheese across both strips  
Pull the leaves of thyme and sprinkle across each strip  
Egg wash the long pastry edges again and bake at 160  
degrees Centigrade for 30 minutes  
Check that the base is cooked properly  
Cut and serve while warm or allow to cool and eat  
when cooled.



Great served with a fresh dressed salad  
An ideal delicious light snack!