

## Gouda cheese and Spring Onion swirls

brunch+lunch > Gouda cheese and Spring Onion swirls



make **20** and ready in approx. **40 min.** + chilling

### Shopping LIST:

For béchamel sauce: **15g** butter, **20g** flour, **150ml** milk, **1** spoon mustard, freshly crashed black pepper to taste.

For swirl: **800g** ready-rolled puff pastry (2 packs), **5** spring onions, **150g** gouda cheese, paprika to sprinkle on top

### Method:

- Make the **béchamel** sauce:  
Over a gentle heat, melt **15g butter** in pan and mix **20g** of **flour** until smooth (about 1 minute). Gradually whisk **150ml milk** until thickened.  
Remove from the heat and stir in **1 spoon** of **mustard** and season to taste with **freshly crashed black pepper**.
- Unroll **800g** ready-rolled puff pastry (**2 packs**) onto the worktop.
- Spread the **béchamel sauce** over the pastry. Scatter over **5** finely chopped spring onions, **150g** Gouda cheese (cut into pieces) and finish by sprinkling **paprika** on top.
- Roll the pastry up the long sides. Chill for at least **15 minutes** until firm.
- Heat the oven to **180°C fan**.
- Cut the pastry into **2cm** thick slices. Put it on a lined baking tray and bake for **18-20 mins**.

*"bon appétit"*



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