

LEEK, SILVER BEET & CHEESE PARCELS

<i>Ingredients</i>	<i>Equipment</i>
1 Leek	Chopping Boards
1 Onion	Chef's Knives
3 Cloves Garlic	Large Mixing Bowl
2 Silver Beet Leaves	Grater
Thyme Leaves	Garlic Crusher
200 grams Ricotta	Wooden Spoon
200 grams Tasty Cheese	Electric Frypan
1 Vegetable Stock Cube	Lined Baking Tray
Salt & Pepper to taste	
Oil	
2 Sheets Puff Pastry	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Cut Leek in half length ways, wash any dirt away, slice finely.
4. Peel and dice onion finely
5. Remove the silver beet leaves from the stalk and chop finely.
6. Peel and crush the garlic.
7. Grate the tasty cheese.
8. Roughly remove the thyme leaves from the stalks.
9. Heat the frypan and add some oil. Fry the leek and onion, then add the garlic, stirring often.
10. Add the silver beet and fry for approximately 3-5 minutes.
11. Add the thyme and crumble the vegetable stock cube into the frypan.

12. In the large mixing bowl combine all the ingredients and add the salt and pepper to taste.
13. Mix well.
14. Lay the puff pastry sheets out onto your work bench to defrost then cut into $\frac{1}{4}$'s
15. Place a large spoon full of mixture in the middle of each pastry square then pull up each corner of pastry and pinch together firmly.
16. Place onto lined baking trays and bake for 20 minutes or till golden brown.