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**PROSCIUTTO & PUFF PASTRY TWISTS  
WITH ABALONE SEA SAUCE**



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## INGREDIENTS

1Tsp	Kansom Australia's Abalone Sea Sauce
4 Sheets	Puff Pastry
100 g	Prosciutto*
1 Bunch	Parsley, Finely Chopped
2	Eggs, Lightly Beaten

\*Note: You can also substitute the prosciutto with ricotta cheese and spinach for this recipe.

## METHOD

**1.** Preheat oven to 190°C (fan forced). Roll each of the sheets of puff pastry out. Once the pastry is rolled, cut the pastry into approximately 3 cm width strips.

**2.** Chop the prosciutto into small pieces, or slice into thin strips, depending on preference. Set aside. In a bowl add half of the eggs, then combine the parsley and Abalone Sea Sauce together. Stir through, until well mixed.

**3.** Evenly spread half of the mix onto one of the sheets of puff pastry. Sprinkle half of the chopped prosciutto pieces or arrange the sliced prosciutto evenly over the top. Then place another sheet of puff pastry over the top. Divide evenly into 16 strips, then roll and twist each of the strips into shape. Place the finished twists onto a baking tray. Repeat this step with the remaining pastry, mixture and prosciutto. Brush the remaining egg over the top of the twists.

**4.** Cook in the oven for approximately 25 minutes, or until pastry is golden brown. To serve, arrange on a serving plate or bowl and eat hot.



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