

Bacon, Cranberry & Brie Christmas Crackers:

Recipe given to us from Booths

booths.co.uk

Makes 20 crackers

Ingredients:

2 sheets of filo pastry (48cm x 25cm)
120g smoked bacon, cooked and chopped
150g brie
100g cranberry sauce
55g unsalted butter
Handful of fresh chives

Method:

1. Slice each sheet of pastry into 10 individual rectangles. Spread a spoonful of cranberry sauce onto each rectangle. Chop the brie into cubes and sprinkle over the cranberry sauce before topping with the chopped bacon.
2. Melt the butter and brush both long edges on each rectangle before rolling into cylinders. Twist the ends to create mini Christmas crackers.
3. Brush the crackers with a little butter and bake in the oven for 10-12 minutes on 190C / 170C (fan) / gas mark 5.
4. Remove the crackers from the oven and carefully tie a chive blade around each twist. Serve immediately.

