



Cheese Whirls

An old school classic, its super simple to make so great for little hands helping in the kitchen!

1 sheet of ready to roll puff pastry

2 large potatoes

1 tsp smoked paprika

knob of butter

Approx. 200g grated mature cheddar cheese (to taste)

Salt & pepper



- Put a pan of salted water on to boil,
- Peel and chop up the potatoes and add to the boiling water,
- Once the potatoes are soft, drain well and put into a bowl with the butter, salt & pepper, mash until all the lumps are gone!
- Add in the paprika and cheese and mix until all the cheese has melted (you can add a little more or less, depends on how cheesy you like it!),
- Roll out the pastry and spread the potato mix onto the pastry leaving a 1 cm gap along the bottom edge,
- Starting at the top, roll the pastry up to form a log, rub some water on the edge to seal,
- Slice the log into 3cm sections and place flat on a baking so you can see your beautiful whirl!
- Bake for approx. 25 minutes until the pastry is a lovely golden brown!

We traditionally serve these with baked beans, but they are also great as part of a picnic or even as a snack!