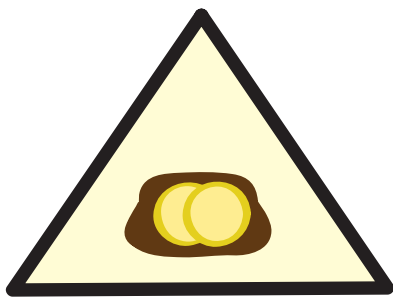
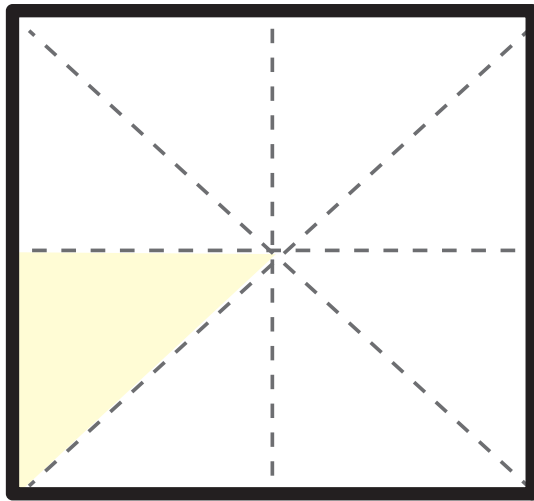


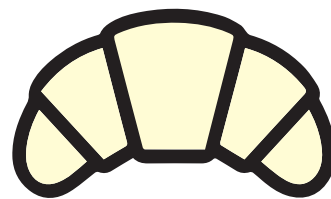
NUTELLA AND BANANA FILLED CRESCENTS

Step 1 Preheat oven to 200°C (180°C fan-forced). Line a baking tray with baking paper and gather ingredients.

Step 2 Sprinkle flour evenly onto a large, flat work surface. Unroll the puff pastry into a single layer. Using a lightly floured rolling pin, gently roll the pastry sheets out to make slightly larger squares. Cut each puff pastry sheet horizontally into thirds. Then, cut each third of pastry in half diagonally to make twelve triangular pieces of pastry.



Step 3 Place a teaspoon of Nutella in the middle of the longest end of each triangle, two slices of banana and brush the edges with beaten egg.



Step 4 Roll each pastry up. Bend a curve in each pastry when rolled to give a crescent shape.

Step 5 Place on baking tray and brush with beaten egg.

Step 6 Bake for 12-15 minutes or until golden brown and serve with a cuppa tea! Lovely.

