

Jammy Snails

3
ingred.

24
serves

15
min

START TO FINISH: 15 minutes

SERVES: 24

Fun shapes for every age! Sweet treats made with Jus-Rol™ Ready Rolled Puff Pastry sheet with raspberry jam.



1 x 320 g pack Jus-Rol™
Ready Rolled Puff Pastry



Raspberry
jam



Strawberry laces
(sweets)

- 1** Preheat the oven to 200°C/180°C (fan)/Gas 6.
 - 2** Unroll the pastry sheet and using a sharp knife cut strips of pastry from the shorter side, approximately 1½ cm wide.
 - 3** Cut approximately 4cm off the end of the strip and spread ½ teaspoon of jam over the remaining length.
 - 4** Roll up the longer piece of pastry to form the snail's shell, put a small blob of jam in the middle of the shorter piece and sit the pastry shell on top, making sure it is secure.
 - 5** Repeat the process, place the snails on a baking tray and bake in the oven for 12-15 minutes, until the pastry is risen and golden.
 - 6** Allow to cool before decorating with strawberry laces.
- Take the pastry out of the fridge and remove from the packaging approximately 10 minutes before you are ready to use it, as it will be easier to work with. To ensure that the body and shell don't separate during baking, you can insert a cocktail stick through the top of the shell, all the way through to the base. Don't use too much jam as it will ooze out during baking and make a sticky mess. You could make savoury snails with pesto and a little grated cheese!