

Poppy's Filo Snakes

6
ingred.

7
serves

15
min

START TO FINISH: 15 minutes
SERVES: 7

A tasty treat for kids made with Jus-Rol™ Filo Pastry Sheets and the added goodness of bananas. Enjoy!



1 x 270g Jus-Rol™ Filo Pastry Sheets



150g butter, melted



2 medium ripe bananas



5-6 tablespoons chocolate spread



Strawberry laces (sweets), to decorate



20g icing sugar, blended with a few drops water to make a thick paste (glue)

- 1 Preheat the oven to 180°C (160°C in a fan oven) Gas mark 4.
- 2 Peel the bananas and carefully split into 3 lengthways (bananas naturally come in 3 sections!).
- 3 Lay a sheet of filo pastry on a clean work surface and brush all over with melted butter. Fold in half, widthways and brush the surface with butter. Repeat with all 7 sheets of filo.
- 4 Have the folded edge of pastry in front of you, lay a length of banana across the width of the pastry, 2cm up from the edge. Spoon approximately 2 tps of chocolate spread over the banana.
- 5 Starting at the folded edge, roll up the pastry around the filling to the top, (making sure you fold the sides in, so the filling doesn't come out during baking), to create a long cigar shape and brush the top with butter. At this stage you can wrap a strawberry lace around the body of the snake, or you can do this after baking. You can also bend the snake slightly at this stage for effect! Repeat with the remaining sheets, until you have 14 snakes.
- 6 Transfer to a baking tray and bake for 15 minutes, until the pastry is golden.
- 7 Allow the snakes to cool for 10 minutes before transferring to a cooling rack. Using the strawberry laces, make forked tongues and eyes, using the icing to stick the eyes to the snake.