**Watercress Pesto Mummies**

**Makes 8 Pies**

**Prep time: 10mins**

**Cook time: 30mins**

**Ingredients**

2 sheets Puff Pastry

For watercress pesto:

* 80g watercress
* 1 clove garlic
* 1tbsp chopped nuts
* 50-75ml olive oil
* 50g grated parmesan cheese
* Salt

Handful Black Olives to garnish

**Method**

1. Preheat the oven to 180°.
2. Divide one sheet of pastry into 8 rectangles.
3. Make the pesto by blitzing all ingredients together, adding more/less oil so that the pesto isn’t too runny.
4. Divide the pesto mixture between the pastry triangles, keeping a 1cm clear border around the edge\*. Then, cut 1cm thick strips from your second sheet of pastry – these will form your mummy bandages! Zigzag a strip over the top of the pesto, making sure the bandage is touching the clear edge of the pastry underneath so that they will stick together. Repeat for all Mummies!
5. Slice your black olives into rounds to make two eyes on each Mummy and bake for around 20-30 minutes.

\*You could also add some grated cheese before the bandages go on top for an extra tasty treat.

Food on a plate

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