

BAKED SPINACH DIP & CRACKERS (GF)

INGREDIENTS

For the Puffed Crackers:

- 1 pack of JusRol GF Puff Pastry
- 1 egg whisked (for egg wash)
- Sesame Seeds
- Salt and Pepper

For the Baked Spinach Dip:

- 200g Spinach
- 1 tsp Garlic (crushed and chopped)
- 200g Grated Mozzarella
- 100g Grated Parmesan
- 130ml Soured Cream
- 2 tbsp of Mascarpone

EQUIPMENT

- 5 individual ramekin dishes
- Parchment-lined baking tray
- Small Cookie Cutters

METHOD

1. Pre-heat your oven to 180 degrees (160 fan).
2. Begin by making your crackers, take your pastry out of the fridge, unroll it and leave for 3-4 minutes to warm up a bit! Cut out your shapes and place onto a baking parchment lined tray, I used trees and stockings. Once all your shapes are cut and on the tray, brush them all with the egg wash. Cover half in sesame seeds and half in salt and pepper. Pop your crackers in the oven for 10-12 minutes, or until golden brown. Remember if your crackers are larger, they will need longer to bake!
3. Whilst your crackers are baking, make your spinach dip. In a large pan, add your garlic, and spinach, stirring every so often for about 2-3 mins (you want the spinach to have wilted but not be too wet). In a separate bowl, combine all of your mozzarella, soured cream, mascarpone, and 80g of parmesan, once roughly combined, fold in your spinach. Pop the mixture into an ovenproof dish (I split mine between 4 ramekins and used them for starters!). Use the remaining 20g of Parmesan to sprinkle over the top of your dish.
4. Once your crackers are done, remove from the oven and set to one side to cool. Increase your oven temperature to 200 degrees (180 fan). Pop your spinach dip into the oven and bake for 20 minutes (until browned on top and bubbling).
5. Carefully remove from the oven - the cheese will be molten hot! Set to one side for a few minutes and serve! Enjoy!