

# Artichoke, Olive & Artichoke Twist



R & J Mazza  
GLOBE ARTICHOKES

This recipe was kindly given to me by Yuliya Blaser who has an Instagram account displaying very delicious food. She kindly provided the recipe for all other artichoke lovers to enjoy. Please find her on Instagram @newdishnewday to see her other interesting and mouth-watering dishes.

## Dough

500g puff pastry  
160g drained artichoke hearts, chopped  
50g finely sliced black olives  
6 streaky bacon rashers, chopped  
3 tablespoons green pesto or black olive tapenade  
2 tablespoons grated Parmesan cheese,  
basil leaves to garnish

Extra Parmesan cheese



## How to Prepare

1. Mix the artichokes hearts, olives and bacon in a bowl and set aside
2. Preheat oven to 180°C.
3. Divide pastry in half. Roll out one pastry piece to a 29cm x 29cm square, using a 28cm plate as a guide. Cut a disc and place it on a tray lined with baking parchment. Repeat with the other half.
4. Spread pesto on the first disc, making sure to leave a 1cm border. Pile up with the artichoke mixture. Sprinkle with the Parmesan. Brush the pastry border with water and top with the remaining pastry disc. Press the edges together to seal. Chill for 30 minutes.
5. Using a plain wide round cake nozzle, cut a disc from the centre of the pastry stack. Using a sharp knife, and starting at the centre, cut the pastry disc into 8 equal wedges, not all the way through. For each twist, lift the pastry wedge from the edge and twist to create a spiral effect.
6. Bake for 20-25 minutes, or until puffed and golden. Garnish with basil leaves and more grated Parmesan if preferred.

**Serves 4**

