



CRISPY CHEESE BACON TWISTS

HEAT LEVEL 

Golden puff pastry stuffed with cheese and jalapeños, wrapped in crispy bacon - perfect little bites for dipping and sharing.

1 Hour

12-14 twists Servings

INGREDIENTS

- 1 sheet (250 g - 300 g) puff pastry, thawed
- 12-14 rashers streaky bacon
- 100 g mature cheddar cheese, grated
- 1 fresh jalapeño, thinly sliced (deseeded if less heat is preferred)
- 30-45 ml (2-3 Tbsp) [Spur Sweet Chili Sauce](#) (plus extra for dipping)
- 1 egg, beaten (for egg wash)
- Optional: fresh chopped chilli or flaky sea salt, for finishing

METHOD

- 1 Preheat oven to 200°C (fan 180°C). Line a large tray with baking paper.
- 2 Lightly roll out the puff pastry to approximately 30x40 cm. Brush a thin, even layer of Spur Sweet Chili
- 3 Sauce over the entire surface of the pastry.
- 4 Then sprinkle over the grated Cheddar. Scatter with sliced fresh jalapeños. Lightly press the toppings into the pastry with a rolling pin or your hands to help them stick.
- 5 Cut the pastry into 12-14 long strips (about 2 cm wide).
- 6 Twist each strip a few times (so cheese and jalapeño peek out). Wrap a rasher of streaky bacon around each twist in a spiral motion. Place on the baking tray, leaving space between them.
- 7 Brush with egg wash and bake for 25-30 minutes, turning once halfway, until the bacon is crisp, caramelised, and the pastry is golden.
- 8 Remove from oven and sprinkle with flaky salt or chopped rosemary while warm (optional).

VARIATIONS

Serve with:

- Spur Sweet Chili Sauce (extra, for dipping).
- Spur Salad & French Fry Sauce for creamy balance.

Tips

- Add a little peri-peri to increase the heat.
- For twists that really hold their shape, chill them for 10-15 minutes before baking.
- Prefer pinwheels instead? Roll the filled pastry like a log, slice, wrap in bacon, and bake.

