

## Spicy Walnut Spirals

**Makes** 40

**Preparation Time:** 10 minutes

**Cooking Time:** 20 minutes

- 1 cup shelled walnuts
- 1 teaspoon dry mustard
- ½ teaspoon chilli powder
- 1 tablespoon Worcestershire sauce
- 1 teaspoon curry powder
- ¼ teaspoon salt
- 2 tablespoons olive oil
- 2 sheets frozen puff pastry, thawed
- 1 egg, lightly beaten

Place walnuts, mustard, chilli, Worcestershire, curry powder and salt in a food processor and blend until smooth. Gradually add enough oil to form a smooth paste. Spread the mixture over the pastry sheets leaving a 1cm border on the far end. Brush the border with beaten egg. Roll up as for a Swiss roll. Cover in plastic wrap and refrigerate until firm enough to slice. Cut into 1cm slices and place on a buttered scone tray. Brush with egg. Bake 200C for 15-20 minutes or until golden brown. Serve with drinks.