

Ice Tray Pie Bites 4 Ways

Ingredients:

- 4 rolls puff pastry (1 per tray)
- Egg wash

Caprese Pie Bites:

- Mozzarella cheese
- Basil pesto
- Baby tomatoes

Cheese & Onion Pie Bites:

- Brie cheese
- Onion Marmalade

Berry Pie Bites:

- Raspberries, cut into halves
- Blueberries, cut into halves
- Strawberry jam
- Cream cheese

Chocolate Marshmallow Pie Bites:

- Belgian Dark Chocolate
- Mini marshmallows

Garnish:

- Sesame seeds
- Brown sugar

Method:

1. Preheat oven to 180°C.
2. Cut each puff pastry roll into half. Place one half onto an ice cube tray. Repeat with the other three trays. Press the pastry down in the center to create small wells in each hole.
3. Fill each tray with the filling combination of your choice.
4. Brush all edges with egg wash.
5. Top the tray with the other half piece of pastry.
6. Using a rolling pin roll over the tray to seal the edges. Cut the excess pastry from around the edges and flip over onto a cutting board. Cut through the sealed edges to create individual cubes.
7. Brush each pie bite with egg wash. Sprinkle the savoury pies with sesame seeds and the sweet pies with brown sugar.
8. Bake for 12 - 14 minutes until golden brown.
9. Serve the pies fresh from the oven and ENJOY!