

LET **NATURE** SING

takeover



Puff pastry snails

This is a tasty way to celebrate some of our slowest garden dwellers. These treats can be made as big or as small as you like – the trick is to allow enough pastry to create a neck and head, in addition to your spiral shell.

Ingredients

- Pack of ready-made puff pastry (in a block or a pre-rolled sheet)
- Ready-made candy eyes
- Small amount of liquorice string
- Small egg
- Sweet or savoury filling of your choice. For example, jam, chocolate spread, dried fruit and nuts, or for a savoury treat try Marmite or some tasty hard or soft cheese and herbs.



Step-by-step guide

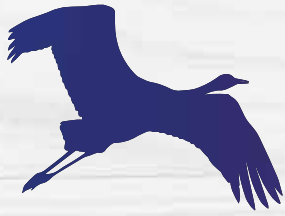
- 1** Pre-heat the oven to 180° C.
- 2** Grease and line a baking sheet.
- 3** Roll out a sheet of puff pastry to at least 30cm x 30cm.
- 4** Spread a thin layer of your choice of filling horizontally on two-thirds of the pastry. Leave the remaining third free of filling.
- 5** Beat a small egg and brush some over the unfilled area of your pastry. Fold the pastry over with the egg side innermost (this folded pastry is your snail's head and neck).
- 6** Roll up the rest of the pastry with filling on like a Swiss roll.
- 7** Cut into thin slices to create each snail.
- 8** Gently push each slice into a snail shape and place on the baking tray.
- 9** Brush each finished snail with beaten egg for a healthy golden glow.
- 10** Bake for 10–12 minutes at 180° C, or until they are puffed and golden.
- 11** Cool on a wire rack.
- 12** Once cool add your snail's features. We used ready-made candy eyes and liquorice string for eye stalks, using a cocktail stick to make a small hole in the pastry. You could use sweet or savoury icing, or any suitable edible ingredients.



Stream bird song, download the Birdsong Radio app, involve a local business, or even host your own takeover!

rspb.org.uk/letnaturesing #LetNatureSing





diwrnod GAD NATUR GANU



Malwod crwst pwff

Mae hon yn ffordd flasus o ddathlu rhai o greaduriaid mwyaf araf ein gerddi. Mae modd creu'r danteithion hyn mor fawr neu mor fach ag y dymunwch - y gamp yw caniatáu digon o grwst i greu gwddf a phen, yn ychwanegol at eich cragen droellog.

Cynhwysion

- Pecyn o grwst pwff parod (mewn bloc neu ddarn wedi'i rolïo'n barod)
- Llygaid candi parod
- Ychydig o linyr liquorice
- Wŷ bach
- Llenwad melys neu sawrus o'ch dewis. Er enghraifft, jam, pâst siocled, ffrwythau a chnau sych, neu rowch gynnig ar Marmite neu gaws caled neu feddal blasus â pherlysiâu.



Canllaw o gam i gam

- 1** Cynheswch y popty ymlaen llaw i 180°C.
- 2** Irwch a leiniwch astell bobi.
- 3** Rholiwch ddarn o grwst pwff maint 30cm x 30cm o leiaf.
- 4** Taenwch haen denau o'r llenwad o'ch dewis chi ar hyd dwy ran o dair o'r crwst. Gadewch y trydydd sy'n weddill heb lenwad.
- 5** Curwch y bach a brwsiwch rywfaint ohono dros y darn heb ei lenwi ar eich crwst. Plygwch y crwst drosodd gydag ochr yr y ar y tu mewn (y darn hwn o'r crwst wedi'i blygu yw pen a gwddf eich malwen).
- 6** Rholiwch weddill y crwst gyda'r llenwad arno fel rhodyn Swiss roll.
- 7** Torrwch yn dafelli tenau i greu pob malwen.
- 8** Gwthiwch bob tafell yn ysgafn i siâp malwen a'i roi ar yr astell bobi.
- 9** Brwsiwch bob malwen orffenedig gydag y wedi'i guro i gael lliw euraidd hyfryd.
- 10** Pobwch am 10–12 munud ar dymheredd o 180°C, neu nes eu bod wedi'u pwffio ac yn euraidd.
- 11** Oerwch ar rac weiren.
- 12** Unwaith y byddant wedi oeri, ychwanegwch wyneb eich malwen. Fe ddefnyddion ni lygaid candi parod a llinyn licquorice ar gyfer coesynnau'r llygaid, gan ddefnyddio ffon goctel i wneud twll bach yn y crwst. Fe allech chi ddefnyddio eisin melys neu sawrus, neu unrhyw gynhwysion bwytadwy addas.



Ffrydiwch gân adar, lawrlwythwch ap Radio Birdsong, beth am gynnwys busnes lleol neu gynnal eich digwyddiad eich hun hyd yn oed!

rspb.org.uk/gadnaturganu #GadNaturGanu



yn rhoi
cartref i
fyd natur

giving
nature
a home