



# Savoury Pinwheels

## Ingredients

- ❖ 375g pack puff pastry, thawed if frozen
- ❖ (block, not ready rolled please!)
- ❖ 3 tablespoons of green pesto
- ❖ 2 tomatoes, chopped into chunks ready please
- ❖ 1 handful of pine nuts
- ❖ 125g grated cheese
- ❖ 1 egg
- ❖ Greaseproof paper

## Equipment

- ❖ Baking tray
- ❖ Fork
- ❖ Measuring jug
- ❖ Flour dredger
- ❖ Rolling pin
- ❖ Pastry brush
- ❖ Rounded bladed knife

(MAKES 9 PINWHEELS)

## Method

1. Line the baking tray with greaseproof paper and preheat oven to 220°C degrees or Gas 7.
2. Flour the worktop and roll out the pastry to A3 size.
3. Spread the pesto over the pastry, leaving a 3cm untouched border.
4. Spread the tomatoes, pine nuts and cheese evenly over the pesto.
5. Beat the egg in a measuring jug with a fork and glaze the border.
6. With the shortest end of the pastry closest to you, roll the pastry up into a roll, squeezing gently as you go until the last edge is stuck to the finished roll.
7. Mark the 9 slices before cutting, to check they are even. Glaze and then cut up into 9 pieces, placing spiral side down on the greaseproof paper lined baking tray.
8. Glaze with milk and place in the oven for about 10 minutes until the pastry is golden.

You can modify this recipe. Maybe try:

- ❖ Marmite and cheese
- ❖ Passata and vegetables