

CHEESE AND BASIL SCROLLS

INGREDIENTS:

2 Cups of SR Flour

30g chilled butter

1 cup milk

1/3 cup basil pesto

¾ cup grated cheese

WHAT TO DO:

1. Preheat the oven to 200c.
2. Line the baking tray with baking paper.
3. Sift the flour into a large mixing bowl.
4. Chop the butter, add to flour.
5. Using your fingertips run the butter into the flour until it resembles breadcrumbs.
6. Make a well in the centre, add the milk.
7. Stir to for a soft, sticky dough.
8. Lightly flour the table where you will roll out the dough.
9. Turn dough onto flour, knead for 30 seconds.
10. Use a rolling pin, roll out dough until it is 1 cm thick and rectangle.
11. Spread with pesto.
12. Sprinkle over the cheese.
13. Roll up, seal edge with a little milk using a pastry brush.
14. Cut into slice.
15. Arrange into a flower shape on the tray.
16. Bake in oven for approx 20mins.