

SEASONAL VEGETABLE AND HERB SCROLLS

INGREDIENTS

Seasonal veg from the comet bay garden

Seasonal herbs from the comet bay garden

2 cups SR Flour

30g chilled butter

1 cup Milk

$\frac{3}{4}$ cup grated cheese

(Examples of filling are Spinach, cheese and sunflower seeds. Roasted pumpkin and cheese. Basil pesto. Fresh herb, garlic and cheese.) remember some veg may need to be cooked before they can be put in your scrolls.

METHOD

Preheat the oven to 200c. Line the baking tray with baking paper.

Sift the flour into a large mixing bowl.

Chop the butter and add to the flour.

Using your finger tips rub the butter into the flour until it resembles bread crumbs.

Make a well in the centre, add the milk.

Stir for a soft, sticky dough.

Lightly flour the bench. Turn the dough onto the flour, knead for 30 seconds.

Using a rolling pin, roll out the dough until it is 1cm thick and rectangle.

Spread with the filling of your choice. Sprinkle with cheese

Roll up, seal edge with a little milk using a pastry brush.

Cut into slices

Arrange on baking tray. Bake for approx. 20mins.