

CHEESE AND SUNDRIED TOMATO PINWHEELS

Servings: 20

Prep Time: 10min

Cook Time: 25min



Ingredients

- 400g ready filled puff pastry
- 1/8 cup (30ml) sundried tomato pesto
- 1/2 cup plain cream cheese (full or medium fat)
- 2 cups loosely packed grated cheddar cheese
- 1/2 tsp Basil (Dried) (or use freshly chopped)
- 1 egg, beaten

Directions

1. Sprinkle a clean surface with a little flour and roll out the puff pastry.
2. Smear the cream cheese onto the pastry so that it reaches all the edges.
3. Smear the tomato pesto on top of the cream cheese and add a little extra if you like
4. Sprinkle with the cheddar cheese and a little dried basil (fresh would be next level!)
5. Roll the pastry along the longest edge until completely rolled up.
6. Slice into 1cm sections, which you can then place on a baking tray, lightly dusted with flour.
7. Using a pastry brush, brush some egg on the outside of the pastries
8. Cook for 25 minutes at 200°C and enjoy hot or cold!!