

January: Recipe of the Month “Pizza Scrolls” | 2014

Ingredients

- 1 teaspoon coconut or olive oil
- 1 small onion, finely diced
- 1 clove garlic, crushed
- 2 sheets puff pastry, thawed
- 4 tablespoons tomato paste
- 150-200g ham, chopped
- ½ teaspoon dried mixed herbs
- 1 ½ cups tasty cheese, grated



Method

1. Preheat oven to 200°C and line an oven tray with silicone baking sheet or baking paper.
2. Heat oil in a medium frypan over medium heat. Cook onion and garlic until soft but not brown
3. Spread 2 tablespoons of tomato paste over each sheet of pastry.
4. Sprinkle remaining ingredients including onion and garlic over each of the pastry sheets, leaving a 2cm gap at the edge of the pastry furthest away from you.
5. Roll pastry up as tightly as you can towards the edge with the 2cm gap (the mixture will move slightly as you roll it which is why you leave the gap).
6. Using a serrated knife, cut the rolled log into rounds of about 1 ½ centimetres. Place rounds on oven tray and bake for 15-20 minutes or until golden