

PESTO AND CHEESE SCROLLS

Equipment needed –

Baking tray, pastry brush, spoons, grater and a knife.

Ingredients from the Garden –

- Pesto

Ingredients from the Pantry –

- Puff pastry
- Grated cheese

What to do –

1. Preheat the oven to 200°C. Line 3 baking trays with baking paper.
2. Grate the cheese and set aside.
3. Spread the pesto out over the sheets of pastry.
4. Sprinkle over the cheese.
5. Roll the pastry up into a log.
6. Cut the log into pieces.
7. Place the pieces on the tray, cut side up.
8. Brush lightly with milk and bake in a preheated oven for 15 minutes or until golden.

Serves –

- 28 students.