# Pesto, Olive and Sundried Tomato Rolls

## Equipment needed –
Baking trays, baking paper, rolling pins, small knives, chopping boards and graters.

## Ingredients from the Garden –
- pesto

## Ingredients from the Pantry –
- pizza dough
- sundried tomatoes
- olives
- 3 cups of grated cheese

## What to do –
1. Preheat the oven to 180°C.
2. Line a baking tray with baking paper and set aside.
3. Grate the cheese and set aside.
4. Cut the sundried tomatoes into small pieces and set aside.
5. Cut the olives into small pieces and set aside.
6. Roll the pizza dough into 2 large rectangles.
7. Spread some pesto over the dough.
8. Sprinkle with some diced sundried tomatoes and olives.
9. Top with the grated cheese.
10. Roll from the short end to end, encasing all of the filling.
11. Cut 2 cm segments from the end of the roll, and place it on the baking tray. Keep slicing until all rolls are placed on the tray.
13. Divide the rolls onto 3 serving platters.

## Serves –
- 28 students.