



Savoury Scrolls

Ingredients

- 2 cups spelt or wheat flour (½ wholemeal/ ½ plain)
- 3 teaspoons baking powder
- 30g butter, chilled, chopped
- ¾ cup yoghurt or milk
- ½ cup tomato paste or pasta sauce
- 1 cup grated tasty cheese
- 100g shaved ham, chopped or spinach shredded
- Chopped olives

Method

1. Preheat oven to 200°C. Line a large baking tray with baking paper. Sift flour into a large bowl. Add butter. Using your fingertips, rub butter into flour until combined. Make a well in the centre. Or use food processor
2. Pour milk into well. Using a flat-bladed knife, stir until mixture is almost combined. Using your hands, bring dough together into a ball. Turn onto a lightly floured surface. Gently knead dough until almost smooth. Using a rolling pin, roll dough out to a 24cm x 36cm rectangle.
3. Spread tomato paste/sauce over dough, leaving a 3cm border along both long edges. Sprinkle cheese, spinach, ham & olives over sauce. Roll up dough firmly like a Swiss roll. Cut into 12 slices.
4. Arrange scrolls close together on prepared tray, ensuring join is turned inwards so scrolls don't unroll while cooking. Bake for 18 to 20 minutes or until light golden and cooked through. Serve.

