

farro



PASTRY PINWHEELS

INGREDIENTS INCLUDED & PREP STEPS

200g frozen spinach
1 packet Puff pastry
1 egg
100g grated feta
100g grated mozzarella

SERVES: 2

PREP TIME: 10 minutes

COOK TIME: 35 minutes

METHOD:

Defrost frozen spinach and squeeze dry.

Roll out a sheet of butter puff pastry, brush the surface with a lightly beaten egg.

Sprinkle over grated feta, and grated mozzarella leaving 2cm edge at the top edge. Scatter over the spinach.

Roll up along up long edge tightly.

Put into the fridge to set up for at least 30 mins. Cut into 1 cm slices and put onto a baking paper lined tray.

Bake in 180°C oven for 35-40 mins or until the pastry is golden.

GET AHEAD!

Make a batch, freeze and bake as needed.

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