

# Pizza Pinwheels

## Ingredients

2/3 pack ready rolled puff pastry (thawed if frozen 375g)

50g tomato puree or pesto

100g wafer thin ham or another alternative protein.

50g mature cheddar, grated.

1 tsp dried oregano or mixed herbs



## Equipment

Knife, grater, palette knife, baking tray, fish slice, chopping board

## Method

1. Preheat oven to fan 190C/Gas mark 6.
2. Unroll the pastry from the box onto the paper sheet provided. (Cut 1/3<sup>rd</sup> off to take home)
3. Spread a layer of tomato puree or pesto over the base of the pastry using a palette knife. Try to avoid going too close to the edge.
4. Arrange the ham or alternative evenly on top, then scatter over the grated cheese and add the dried herbs.
5. Starting at one of the short ends, roll the pastry up tightly.
6. Take a sharp knife and cut the roll into 6 equal slices, laying them flat on a baking tray as you go.
7. Bake for 15-20 minutes until puffed and golden.

**Skills:** Knife skills (correct use of a vegetable knife, claw grip, bridge hold and slicing), grating, placing and removing food from the oven safely, test for readiness (visual check) and presenting food attractively.