









Cheese Pinwheels

<p>Ingredients:</p> <p>½ sheet ready rolled puff pastry</p> <p>25g Cheddar cheese</p> <p>Tomato puree</p> <p>milk</p>	 <p>1. Line a baking tray with baking paper</p>	 <p>2. Place ready rolled puff pastry on the work surface.</p>	 <p>3. Grate 25g cheddar cheese onto a pie plate</p>	<p>Equipment:</p> <p>Pie plate</p> <p>Sharp knife</p> <p>Cheese grater</p> <p>Baking tray</p> <p>Teaspoon</p>
	 <p>4. Spread tomato puree over the puff pastry</p>	 <p>5. Sprinkle on the grated cheese.</p>	 <p>6. Roll up the pastry, so it looks like a long Swiss roll.</p>	<p>Pastry brush</p>
	 <p>7. Carefully cut the roll into about 8 pieces.</p>	 <p>8. Brush edges with milk and bake at 180C for 20 minutes</p>		