**PESTO SCROLLS**

**Ingredients**

**PESTO**

1 CUP BASIL

2 CUPS GREENS

½ CUP SUNFLOWER SEEDS

½ CUP PARMESAN

¾ CUP OLIVE OIL

½ tsp SALT

¼ tsp garlic powder

* 450g [strong white bread flour,](https://www.bbcgoodfood.com/glossary/flour-glossary) plus a little for dusting
* 2 tsp  [dried yeast](https://www.bbcgoodfood.com/glossary/yeast-glossary)
* 1 tsp [sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 2 tbsp [olive oil,](https://www.bbcgoodfood.com/glossary/olive-oil-glossary)
* 150g [fresh pesto](https://www.bbcgoodfood.com/glossary/pesto-glossary) (see recipe >>)
* 20g sundried tomatoes, drained and roughly chopped
* 2 TBsp grated mozzarella
* Small handful [spinach](https://www.bbcgoodfood.com/glossary/basil-glossary) leaves

**Method**

* **STEP 1**

HEAT OVEN TO 200oC.

Make the PESTO by blending garlic and greens in food processor with cheese and seeds, adding oil slowly until everything is combined. (Recipe above)

Combine the flour, yeast, sugar and 1½ tsp fine salt in a large mixing bowl. Measure out 300ml warm water and add roughly 280ml to the flour, along with the olive oil, and start mixing until the ingredients start to clump together as a dough. If the dough seems a little dry, add the remaining water. Once combined, knead for 10 mins by hand on your work surface.

The dough is ready when it feels soft, springy and elastic. Clean the bowl, drizzle in a little oil, then pop the dough back in, turning it over and coating the sides of the bowl in oil. Cover with some oiled cling film and set aside in a warm place to double in size – this will take 1-3 hrs, depending on the temperature.

* **STEP 2**

Line a baking tray with parchment. Uncover the dough and push it down a couple of times with your fist, knocking out all the air bubbles. Tip out onto a floured work surface and dust the top with a little flour too, if it is sticky. Roll the dough out to a rectangle, roughly 40 x 30cm. Spread the pesto over the dough, then scatter over the tomatoes, cheese and the spinach. Roll the dough up from one of the longer sides, into a long sausage.

* **STEP 3**

Use a sharp knife to cut the dough into 30 even pieces. Place on the baking tray, cut-side up (making sure the open end of each roll is tucked in towards the centre on the arrangement – this will prevent them from uncoiling during cooking). Leave a little space between each roll as they will grow and touch as they prove

**STEP 4**

If there is time let sit covered with cling film for 30 mins so that the scrolls can prove (grow). Uncover the bread when it is puffed up. Bake on the middle shelf in the oven for 20 mins until golden brown.

Remove from the oven and serve.