

SAKG Elwood Primary School

Pizza Pinwheels

Ingredients

* 2 cups plain flour
* 4 tsp baking powder
* 90g butter
* Pinch salt
* 2/3 cups milk
* 3 Tbsp tomato paste
* 1/3 cup chopped olives
* 2 cups Red Vein Sorrel, sliced
* 2 tsp parsely
* 1 cup tasty cheese, grated
* 1 egg, slightly beaten

Method

* Pre-heat oven to 200oC
* Line 2 baking trays with baking paper
* Put the flour into a kitchen processor mixing bowl with the baking powder, butter and pulse until it forms bread crumb like texture. Add the salt
* Add in milk a little at a time until dough begins to form
* Turn out onto a lightly floured surface and knead
* Roll into a log and cut into 4 equal pieces
* With a rolling pin roll each quarter into a long rectangle
* Spread 1 Tbsp tomato paste on each quarter, sprinkle sliced sorrel, parsely and chopped olives. Sprinkle a little cheese. Making sure you have covered evenly the whole rectangle
* Roll like a sushi roll, starting on the long edge. Roll into a log shape. Rest the roll on the edge that seals the roll. Cut into pinwheels about 2cms wide. Make 7-8 pinweels from each quarter
* Spread out on the trays, leave just a cm or 2 between each pinwheel. Brush with a little more milk and bake for 25 mins or until golden brown.