

RECIPE

SCROLLS

INGREDIENTS:

- PUFF PASTRY
- PIZZA SAUCE
- CHEESE + LACTOSE FREE
- SHREDDED HAM
- VEGEMITE



NOTES:

PREP TIME: 15 MINUTES

COOK TIME: 15 MINUTES

SERVES: DEPENDS ON NUMBER OF STUDENTS. USUALLY 7 SHEETS

METHOD:

- PRE HEAT OVEN TO 160 FAN FORCED
- LINE TRAYS WITH BAKING PAPER
- DEFROST PUFF PASTRY SHEETS IN MICROWAVE FOR 20 SECONDS
- SPREAD PIZZA SAUCE ON HALF OF THE PUFF PASTRY SHEETS, SPREAD VEGEMITE ON THE OTHER HALF
- ADD HAM AND CHEESE ONTO THE PIZZA SAUCE SHEETS. ADD JUST CHEESE TO THE VEGEMITE SHEETS.
- ROLL UP THE SHEETS AND CUT ROUGHLY 2CM SECTIONS
- PLACE SCROLLS ON THE TRAYS
- PUT IN OVEN TO COOK FOR ROUGHLY 15 MINUTES UNTIL CHEESE IS MELTED AND SCROLLS LOOKED GOLDEN.