

## Cheese Pinwheels

### Ingredients

- ½ sheet ready rolled Puff Pastry
- 1 tablespoon tomato puree or ½ tablespoon marmite
- 75g grated cheese
- 1 egg
- 1 tablespoon sesame seeds or poppy seeds (optional)



### Method

1. Preheat oven to 200°C / Gas 6.
2. Line a baking tray with baking parchment or greaseproof paper.
3. Unroll pastry sheet. Leave it on the paper from the box.
4. Spread tomato paste or marmite evenly over pastry using a palette knife.
5. Sprinkle with finely grated cheese.
6. With a long side nearest you, roll up like a Swiss roll by gently taking the two corners of paper nearest you and drawing them away from you so the pastry and cheese form a long roll.
7. Using a sharp knife cut into slices, about 1cm wide, and lay cut side down on a baking sheet.
8. Beat the egg in a small bowl with a fork.
9. Brush egg around outside edges of the pastry.
10. Sprinkle with sesame or poppy seeds.
11. Bake for 12 -15 minutes until pastry puffed and golden.

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