

Tomato & Cheese Swirls

From our garden: oregano

NOTES TO STUDENTS and VOLUNTEERS:

1. Focus on your cutting skills. Each swirl needs to be cut the same size.
2. A volunteer or teacher is to supervise the use of the oven to bake the swirls.

Equipment

Chopping board
Large Knife
Tablespoon
Measuring cups
Measuring jug
Baking Tray
Baking Paper

Ingredients

- 5 sheets ready rolled puff pastry, thawed
- Approximately ½ cup passata
- Approximately 2/3 cup grated pizza cheese
- 1-2 teaspoons of fresh and dried oregano
- Freshly ground black pepper

What to do

- Preheat oven to 200°C.
- Using a spoon spread a small amount of passata onto a sheet of puff pastry to cover the pastry.
- Sprinkle with pizza cheese, fresh and dried oregano and some freshly ground black pepper.
- Roll up pastry sheet and cut into 1cm-wide slices.
- Carefully place each slice lying flat on a baking tray lined with baking paper.
- Bake for 10-15 minutes or until crisp and golden.
- Cool on a wire rack.
- Garnish and present on a serving platter.