

Broccoli Pinwheels

Season: Spring

Type: Side

Serves: 35 tastings

From the garden: Broccoli

Class focus: Finely chopped vegetables



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Baking tray x 2
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

2 broccolis (finely chopped)
½ onion (finely chopped)
½ cup mayonnaise
1 cup grated cheese
4 tablespoons plain flour
1 teaspoon salt
10 grinds of pepper

5 sheets puff pastry (from the fridge)

What to do:

1. Heat oven to 200C.
2. Wash all the vegetables.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients **except** puff pastry in a large mixing bowl.
5. Divide the mixture into 5 portions and put one portion onto each piece of pastry.
6. Spread the mixture on the pastry leaving 2 cm gap on one edge.
7. Starting from the opposite side of the gap, gently roll the pastry up.
8. Cut each roll into 7 pinwheels and put them cut side up on the lined baking trays.
9. Bake in the oven for 12 mins or until risen and golden brown.
10. Serve into 5 serving plates with a kitchen tong in each.