

## Herb and Cheese Pinwheels

**Season:** Autumn

**Type:** Side

**Serves:** 32 tastings

**From the garden:** Mint, coriander leaves & leek



**Class Focus:** Chopping herbs & rolling up the pastries

### Equipment:

Small 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 leeks (white part only, finely chopped)  
3 sprigs mint (leaves only, finely chopped)  
1 handful coriander leaves (finely chopped)  
3 tablespoons olive oil  
¼ cup parmesan cheese (from the freezer)  
½ teaspoon salt  
10 grinds of pepper  
  
4 sheets puff pastry (from the fridge)

### What to do:

1. Heat oven to 200C.
2. Wash the herbs and leeks.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all ingredients **except** puff pastry in a small mixing bowl. Mix evenly.
5. Divide the mixture into 4 portions.
6. Put one portion on each piece of pastry, spread evenly.
7. Roll each pastry tightly into a log.
8. Cut each log into 8 pieces 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.

### For vegan / dairy intolerance option:

Add the cheese at the end so you can make one without cheese for the vegan or dairy intolerance students.

### For gluten free option:

Gluten free pastry will be provided for students with gluten intolerance.