

Cheese, Leek & Herb Scrolls

Bialik College Kitchen Garden Program

Ingredients:

- 2 leeks, white part only finely sliced
- olive oil
- 3 cups self raising flour
- pinch of salt
- 50g cold butter
- 200g grated cheddar cheese
- 3 tablespoons herbs, finely chopped

Equipment:

- frying pan
- bowl
- metric measuring cups/spoons
- chopping board
- knife
- baking tray
- baking paper

Method:

1. Preheat oven to 220C.
2. Place sliced leek and some oil in a frying pan over medium heat. Fry until leek is soft and slightly caramelised.
3. Grate cheese and set aside.
4. Chop herbs and set aside.
5. Sift flour and salt into a bowl and then rub in the butter.
6. Stir in enough milk to make a soft dough.
7. Knead gently on a lightly floured surface and then roll out to form a 40cmx25cm rectangle.
8. Sprinkle leeks and herbs over the dough and then sprinkle $\frac{3}{4}$ of the cheese.



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9. Roll up from the long side to enclose.
10. Cut 10 x 4cm slices from the roll and place close together, cut side up on a lined tray.
11. Sprinkle with remaining cheese and bake for 15-20 minutes or until golden.