

Garlic, Herb & Leek Rolls

Bialik College Kitchen Garden Program



Ingredients:

- pizza dough
- 4 tablespoons butter, melted
- 4 cloves garlic, finely chopped
- 4 tablespoons herbs from the garden, chopped
- 3 leeks, thinly sliced

Equipment:

- muffin pan
- chopping board
- knife
- rolling pin

Method:

1. Preheat oven to 200C.
2. Place sliced leeks in frying pan on a low heat with a splash of olive oil. Cook, stirring every so often for 10 minutes or until soft and caramelised.
3. Combine butter, garlic and herbs in a small bowl and mix well.
4. Roll out pizza dough on the bench with a little flour if necessary. Make a rectangular shape.
5. Spread herb mixture evenly over the dough, sprinkle over the leeks.
6. Roll dough up to make a cylinder. Cut into 8 pieces.
7. Place onto a tray, sprinkle with a little salt.
8. Bake for 15-20 minutes.