

# Vegetarian Pizza Scrolls

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- 1 cup Self Raising Flour
- 1 cup Greek Yoghurt
- 3 tablespoons Tomato paste
- 1 teaspoon oregano, fresh or dried
- ½ red onion, finely diced
- ½ red capsicum, diced
- 1 cup baby spinach
- 1 cup cheddar or tasty cheese, grated

## Equipment:

- metric measuring cups and spoons
- large mixing bowls
- wooden spoon
- chopping board
- cook's knife
- grater
- rolling pin
- baking tray
- baking paper

## Method:

1. Preheat oven to 190C and line a baking tray with baking paper.
2. In a large mixing bowl, combine flour and Greek Yoghurt until it comes together to form a ball. If the dough is too sticky, add a little extra flour.
3. Tip dough out onto a lightly floured surface and knead for 5 minutes or until dough feels soft and stretchy.
4. Using a floured rolling pin, roll dough out into a rectangle (approximately 30 x 20cm).
5. Spread tomato paste over the dough, top with oregano, baby spinach, capsicum, red onion and grated cheese.
6. Roll the dough up as tightly as possible horizontally, so that you create a long sausage shape.
7. Slice in to 16 pieces and arrange on the baking tray, cut side up, approximately 2cms apart.
8. Bake for 10-15 minutes or until lightly golden.