

Basil Pesto and Cheese Scrolls

Bialik College Kitchen Garden Program



Ingredients:

- 2 cups self-raising flour
- 2 cups Greek-style yoghurt
- 1 cup well-packed Basil leaves
- 2 garlic cloves
- ½ cup extra virgin olive oil
- ¼ cup mixed seeds (sunflower + pumpkin seeds)
- 60g parmesan, grated
- salt, to taste
- 3 cups cheddar cheese, grated

Equipment:

- metric measuring cups and scales
- chopping board
- chef's knife
- grater
- mixing bowls
- baking trays
- baking paper

Method:

1. Preheat oven to 190C.
2. Prepare all ingredients as stated in the ingredients list above.
3. Line a baking tray with baking paper and set aside.
4. To make the dough, combine the yoghurt and self-raising flour in a large bowl and mix until a ball forms. Turn onto a floured bench and knead for 5 minutes. Add extra flour if the dough is too sticky. Roll into a large rectangle of even thickness using a rolling pin.
5. To make the pesto, place the basil leaves, garlic, salt, parmesan and mixed seeds into the bowl of the food processor. Process until fine, then slowly pour in the olive oil whilst the machine is on. Season to taste.
6. Spread the pesto evenly over the entire dough surface. Sprinkle with 2 cups of cheese over the pesto.
7. Roll into a log and slice into 2cm pieces and place on baking tray. Sprinkle with remaining cheese.
8. Bake for 20-25 minutes until golden.