

Zucchini Pesto Scrolls

Bialik College Kitchen Garden Program



Ingredients:

- 1 cup Self Raising Flour
- 1 cup Greek Yoghurt
- 1 cup cheddar or tasty cheese, grated
- 1 quantity of freshly made zucchini pesto

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 the freshly made zucchini pesto evenly over the dough and then top with 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. Sprinkle with extra cheese, if you wish.
8. Bake for 10-15 minutes or until lightly golden.