Pizza Pinwheels

Ingredients

1 pkt ready rolled puff pastry
2 tablespoons tomato puree
100g cheddar cheese
100g wafer-thin ham, chorizo, chicken, or turkey (cooked meat)
2 large tomatoes
Option, red onion, red/green pepper.
1 egg

Equipment

Baking tray
Sharp knife
Grater
Fork
Table knife
Green chopping board
Non-slip mat
Red bowl

Method

Start

Pre-heat oven Gas 6/200oc.

Finely slice and dice two tomatoes and any other toppings that need preparing (onion/pepper)

Unroll the pastry and spread the tomato mix over it, sprinkle with mixed herbs, leaving a small border along both the long sides.
Place cooked meat onto the tomato base.

Sprinkle the cheese over the tomato mix, then brush one of the long edges with some of the beaten egg.

Starting from the unbrushed long side, roll up the pastry. Cut the roll in half. Cut each half into 8 even slices.
Place onto a baking tray and brush with egg wash.

Bake in the oven for 15-20 minutes, until golden brown.
Remove from the oven carefully.

STOP