

SCONE PIZZA SWIRL

Baking Time: 15 – 20 minutes

Makes 10 primary portions

INGREDIENTS

450g	Golden Wholegrain Plain flour
90g	Margarine
4 tsp	Baking powder
2 tsp	Mixed herbs
300g	Grated cheese (100g in scone mix, 200g in filling)
300ml	Milk
170g	Pizza sauce
300g	Spinach, wilted, well drained and squeezed to remove water



Baking tin or similar

METHOD

1. Heat the oven to 230°C /450°F/Gas 6.
2. Place the flour in the mixing bowl with the baking powder and mixed herbs.
3. Rub in the margarine until the mixture resembles fine crumbs.
4. Add the cheese, and enough milk to mix to a soft dough.
5. Turn out onto a floured surface and gently knead.
6. Roll out to a rectangle approximately 26 x 40 cm.
7. Spread the pizza sauce to the edges, and top evenly with the grated cheese and spinach.
8. Roll up tightly from the long side – like a Swiss roll.
9. Cut into 10 slices and place with the cut side upon a greased baking tray.
10. Bake for 15-20 minutes until golden and cooked through. Probe for core temperature above 75°C.

Baking Tip: manufactured grated cheese is coated with potato starch and this can alter the consistency of the scone dough. Extra milk may need to be added.

The swirls can be prepared earlier and refrigerated before batch cooking.

ALLERGENS: Contains wheat/gluten, dairy