

Pizza Pinwheels (Class 144)

Ingredients

- 2 tbsp tomato purée
- 1½ tbsp tomato ketchup
- 1 tsp dried basil
- ½ tsp garlic granules
- 375g ready-rolled puff pastry
- 175g/6oz mix of grated mozzarella and cheddar
- 1 free-range egg, beaten

Method

1. Line a large baking sheet with baking paper.
2. Mix together the tomato purée, tomato ketchup, basil and garlic.
3. Unroll the pastry and spread the tomato mix over it, leaving a small border along both the long sides.
4. Sprinkle the cheese over the tomato mix, then brush one of the long edges with some of the beaten egg.
5. Starting from the unbrushed long side, roll up the pastry. Put the roll onto the baking sheet (cut the roll in half if you need to) then place in the fridge for 20 minutes to firm up.
6. After 20 minutes, remove from the fridge and cut into 16 slices.
7. Arrange on the baking sheet and chill for a further 20 minutes.
8. Preheat the oven to 200C/180C Fan/Gas 6.
9. Brush the wheels with beaten egg, then bake for 15 minutes, until golden and the cheese is bubbling.

Leave to cool on the baking sheet.