

## Savoury Pinwheels

### puff-pastry savoury finger snacks

These snacks are quick and easy; ideal for parties, after-school treats, and lunch-box extras for kids or adults. If you don't mind the mess, even the youngsters can help with the making; as long as you take care of the cooking side.

- 1 sheet frozen puff pastry
- 2 tsps Vegemite, Promite, or Marmite
- 3 Tbsps grated Parmesan
- 1 cup grated cheddar cheese
- water for sealing



Line a flat oven tray with baking paper and keep handy. Place the pastry sheet on a flat surface; and **while still frozen**, thinly spread the Vegemite/Promite/Marmite carefully over the entire sheet right to three edges, leaving about 2 cm (3/4 inch) on the fourth edge for sealing. Sprinkle on the Parmesan evenly, then the grated cheese; holding back a little for topping. Roll the pastry over the topping from the far side towards the sealing edge. Moisten this edge with water, then finish the rolling. With a sharp knife, cut across into 0.5 cm (3/8 inch) slices and transfer these to the baking sheet, keeping them separated. Re-shape into round discs; then press each down with the hand or the base of a glass jar to flatten slightly. Sprinkle on a small amount of grated cheese onto each. Bake on 180°C fan-forced (195°C conventional) for 10 minutes; or until the cheese is **lightly** browning.

Makes 20 pinwheels

Okay to freeze; and they keep in the fridge for a day or two

**Tip:** There's no reason why these couldn't be made with a sweet filling. Try substituting the Vegemite for honey, golden syrup or jam, then spread with mashed stewed fruit and finely chopped sultanas or raisins.

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