**Cheesy Warrigal Greens Pizza Scrolls**

**Season:** any

**Serves:** 12 scrolls

**Fresh from the garden:** Warrigal Greens, herbs

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| **Equipment:**Measuring cups and spoonsElectronic scalesLarge mixing bowl Medium mixing bowlSpatulaChopping boardsRulerRolling pin Large plastic scraperBaking tray lined with baking paperMini spatulaGraterSharp knife | **Ingredients:**2 cups of self-raising flour1 teaspoon sugar½ teaspoon salt30g butter¾ cup milk1/3 cup pizza sauce2 tablespoons fresh herbs125g frozen school grown Warrigal Greens150g grated Cheddar cheese80g grated Mozzarella cheese |

**What to do:**

1. Pre-heat the oven to 180°C eco fan function. Line a baking tray with baking paper.
2. Finely chop defrosted Warrigal Greens and squeeze out in a clean Chux cloth to remove any excess liquid. Set aside.
3. Measure flour, butter, salt and sugar and place into a medium mixing bowl. Rub the butter into the flour until the mixture resembles breadcrumbs.
4. Stir in the milk and mix with a spatula until it is a soft, sticky dough. Turn the dough out onto a lightly floured surface and knead **gently.**
5. Using a rolling pin, roll out the dough to a 30cm x 40cm rectangle. Use the large plastic scraper to help you shape the rectangle and to loosen the dough from the bench top.
6. Spread the pizza sauce over the dough using a mini spatula. Leave a 3cm border without sauce along one of the long edges.
7. Sprinkle the Warrigal Greens and the herbs over the pizza sauce. Top with grated Cheddar cheese.
8. Starting from one of the long sides, roll up the dough very tightly.
9. Trim the ends off, then and cut the roll into 12 pieces. Place onto the baking tray cut sides up and sprinkle the Mozzarella cheese over the top.
10. Bake the scrolls for 20-25 minutes, or until the cheese is melted and golden.