

Cheesy Pesto Scrolls

Serves: 12

Fresh from the garden: Basil, chives, parsley, Warrigal Greens, dried saltbush.

Equipment:	Ingredients:
Mixing bowl	2 cups self-raising flour
Sieve	1/2 teaspoon bicarb soda
Chopping boards	1/2 teaspoon salt
Knives- Cooks and serrated	1 teaspoon dried saltbush (optional)
Measuring cups and spoons	50g cold butter
Scales	3/4 cup buttermilk
Spatula	1/2 cup pesto
Butter knife	80g Warrigal greens
Rolling pin	1/4 cup mixed chopped herbs
Ruler	125g grated tasty cheese
Grater	
Large scraper	
Baking tins and baking paper	

What to do:

1. Preheat the oven to 200°C eco fan setting.
2. Sift flour, bi-carb soda and salt into the mixing bowl. Add dried saltbush and chopped butter and rub in with your fingers until the mixture resembles breadcrumbs. Add buttermilk. Mix in using a butter knife or spatula, then knead gently in the bowl to bring to dough together into a soft, slightly sticky ball, gathering up any dry crumbs at the bottom of the bowl. You may need to add a splash more buttermilk.
3. Turn the dough out onto a lightly floured surface. Shape into a rectangle. It is important that you are not rough with the dough as it will become tough. Roll the dough into a rectangle about 30 x 40cm.
4. Spread the pesto evenly over the dough then top with the chopped Warrigal Greens and herbs. Sprinkle over half the grated cheese, leaving a 2cm border along the long edges.
5. Roll the dough up tightly from the long side. Using a serrated knife, trim off the ends and then cut into 12 rounds. Place cut side up into baking tins lined with baking paper. Sprinkle with the remaining cheese.
6. Bake the scrolls for 20-25 minutes until the cheese is golden and the dough is cooked through.