

Warrigal Greens and Cheese Rolls

Serves: 16 generous tastes

Fresh from the garden: Warrigal Greens – these are a native Australian Bush Tucker food similar in taste to spinach

Equipment:

- Chopping boards
- Chux cloth
- Spatula
- Large mixing bowl
- Measuring cups
- Graters
- Dessert spoons
- Garlic crusher
- Fork
- Baking tray and baking paper
- Small white bowl
- Pastry brush
- Sharp knife

Ingredients:

- 200 g frozen chopped Warrigal Greens, thawed
- 250 g firm ricotta cheese
- 1/2 cup grated parmesan
- 1 cup grated Cheddar cheese
- 1 tablespoon chopped parsley
- 1 egg
- 1 garlic clove, crushed
- Pinch of nutmeg
- Freshly ground salt and pepper
- 2 sheets puff pastry
- 1/2 egg, for brushing

What to do:

1. Defrost pastry in the fridge and store there until ready to use so that the pastry stays cold. Warm pastry is stretchy and difficult to handle.
2. Preheat oven to 180°C, eco-fan setting.
3. Break egg into large mixing bowl and whisk with a fork.
4. Place Warrigal Greens into a clean Chux cloth and twist the cloth to squeeze out excess water. Place into the mixing bowl.
5. Add ricotta, parmesan and Cheddar cheeses, parsley, garlic, nutmeg, salt and pepper. Mix with spatula to combine.
6. Place each sheet of pastry on work surface and cut in half to create 4 rectangles in total.
7. Divide filling into quarters, then use a spoon to place the filling down the long edge of each of the rectangles. Roll the pastry and filling over themselves to enclose the filling, finishing with the seam side down.
8. Cut each roll into 4 pieces, to give a total of 16 rolls. Brush tops with egg, then place onto the baking tray and cook in the oven for 20-25 minutes, until golden.

