

Pizza Scrolls

Ingredient

- 2 cups (300g) self-raising flour
- 1 tablespoon caster sugar
- 30 grams butter
- $\frac{3}{4}$ cup (180ml) milk
- $\frac{1}{4}$ cup (70g) tomato paste
- 2 teaspoons dried Italian herb blend
- 1 small red onion (100g), chopped finely
- 100 grams sliced mild salami, cut into thin strips
- 1 medium green capsicum (200g), chopped finely
- 2 cups (200g) pizza cheese



50 Mins

Serves 12



Procedure



1. Preheat oven to 200°C. Grease a 20cm x 30cm rectangular slice pan; line base and long sides with baking paper, extending the paper 5cm over the sides.

2. Sift flour and sugar in a medium bowl; rub in butter. Add enough milk to mix to a soft sticky dough. Turn dough onto a floured surface; knead for 10 minutes or until smooth. Roll dough into a 30cm x 40cm (12in x 16in) rectangle.

3. Spread dough with tomato paste; sprinkle with herb blend, then top with onion, salami, capsicum and half the cheese.

4. Roll dough tightly from long side. Using a serrated knife, trim the ends. Cut roll into 12 slices; place scrolls, cut-side up, in pan. Sprinkle with remaining cheese.

5. Bake scrolls for 25 minutes or until browned lightly and cooked through. Transfer to a wire rack.

