Spinach and Fetta Pinwheels

Serves: 6 - 8 or 24 tastes

Fresh from the Garden: Spinach or silver beet, eggs

Notes for volunteers:

• Focus skill: Knife skills – trimming silver beet and cutting as a chiffonnade

Ingredients

6 silver beet or rainbow chard leaves
150 g fetta cheese
50 g parmesan cheese, grated
3 sheets puff pastry
1 egg

Method

1. Preheat the oven to 220°C. Line 3 baking trays with baking paper.
2. Wash the silver beet leaves and trim the stalk from the leaves. Roll up the leaves and finely slice.
3. Fry until they wilt.
4. Sprinkle the sheets of puff pastry with the crumbled fetta, wilted silver beet and grated parmesan cheese.
5. Roll up the pastry tightly to enclose the filling. Slice each roll into 12 slices.
6. Place, cut-side up, on the trays. Use a pastry brush to brush with a little lightly beaten egg.
7. Bake for about 15 minutes until browned lightly.

Variations:

• Other fillings for the pinwheels could include pesto or pizza sauce, finely diced ham and cheese.

Recipe Reference: Adapted from The Australian Women’s Weekly Easy Baking.