Herby Pizza Pinwheels

Difficulty: Easy

Serves: 1 Sheet of puff pastry makes 15 pinwheels

Fresh from the garden: Thyme, oregano

Equipment: 
Baking tray
Baking paper
Small jug
Grater
Pastry brush
Knives
Measures

Ingredients:
1 sheet frozen puff pastry, thawed
1 Tablespoon tomato paste
2 sprigs thyme
2 sprigs oregano
½ cup tasty cheese, grated
1 egg, beaten

What to do:

Preheat the oven to 200C.
Line a baking tray with baking paper.
Crack egg into a small jug and beat.
Spread puff pastry with tomato paste.
Strip the sprigs of thyme and oregano with your fingertips.
Sprinkle the thyme and oregano leaves evenly over the pastry.
Sprinkle the grated cheese evenly over the pastry.
Roll pastry into a loose swiss roll.
Slice into 1.5 cm slices.
Arrange on a lined baking tray.
Using a pastry brush, brush pinwheels lightly with beaten egg.
Bake in a hot oven foe 10 minutes or until golden.
Leave to cool slightly the place on a serving tray.