Cavalry Primary School

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Cookery Club

**Recipe Card**

**Spinach and feta pinwheels**

Ingredients

* 250g spinach
* 120g feta cheese crumbled
* 2 sheets puff pastry defrosted
* 1 egg lightly whisked
* Sesame seeds

Method

1. Pre-heat oven to 220c (200c for fan assisted ovens) gas mark 7.
2. Unroll the pastry sheet. Mix the spinach and feta cheese together, spread evenly over the pastry.
3. Roll up from the longest side like a swiss roll. If time, chill in the fridge for 20 minutes.
4. Cut into 1 1/2 cm slices and place on a lightly greased or lined baking tray.
5. Brush with eggwash and sprinkle with sesame seeds.
6. Cook for approximately 7-10 minutes until golden and risen. Cool on a wire rack. These are best served warm but can be left to cool completely then store in an airtight container. You can also freeze them for up to 3 months.