Cavalry Primary School

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Cookery Club

**Recipe Card**

**Pizza Wheels**

Ingredients

* Tomato puree
* Cheese
* Mixed herbs
* Ready rolled puff pastry

Method

1. Pre-heat the oven to 180C
2. Line a baking tray with grease proof paper
3. Lay the puff pastry sheet out and spread with tomato puree
4. Sprinkle with Italian Herbs
5. Add the grated cheese
6. Roll up the puff pastry and cut into 8 wheels
7. Place in the centre of the pre-heated oven for 15 to 20 minutes until golden brown and the puff pastry has puffed

NB: You can also make sweet versions using chocolate spread or jam.

Week 1