



# Savoury scrolls



Makes 15

## Ingredients

- 1 cup self-raising flour
- 1 cup wholemeal self-raising flour
- 3 teaspoons poly or monounsaturated margarine
- $\frac{3}{4}$  cup milk
- 2 tablespoons tomato paste
- 2 tablespoons chopped basil
- 1 spring onion finely chopped
- 50g lean ham chopped
- $\frac{1}{4}$  cup canned crushed pineapple (drained)
- $\frac{1}{2}$  cup grated mozzarella cheese



## Method

1. Preheat oven to 200°C.
2. In a mixing bowl, rub margarine into the flour with your fingers until it resembles fine breadcrumbs
3. Add the milk and mix until it forms a soft dough.
4. Place dough on a floured surface and roll out in a rectangle 1-2 cm thick.
5. Spread tomato paste evenly over the dough and sprinkle the remaining ingredients evenly on top
6. Roll the dough lengthways until it resembles a log
7. Cut the log into 2 cm rounds and place on a lined baking tray. Sprinkle with a little more cheese.
8. Place scrolls on a lined baking tray and bake for 12 -15 minutes until lightly browned.