

Salami Scrolls -

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Ingredients:

- 2 1/4 cups self-raising flour
- 60 grams margarine
- 2/3 cup (reduced fat) milk
- 1/2 cup tomato pasta sauce
- 1 1/4 cups grated tasty cheese (reduced fat)
- 100 grams shaved mild salami
- 6 sun-dried tomatoes, finely chopped



Method:

1. Preheat oven to 200°C. Line a large baking tray with baking paper.
2. Sift flour into a large bowl. Rub in butter until the mixture looks like fine breadcrumbs. Make a well in the centre and add the milk. Using a round-bladed knife, cut through mixture until a soft dough forms. Add 1-2 tablespoons more of milk, if needed.
3. Turn out onto a lightly floured surface and knead until smooth. Roll dough out between sheets of baking paper until a 35cm x 25cm rectangle.
4. Spread pasta sauce over dough, leaving a 2cm border. Scatter with 1 cup of cheese then top with shaved salami and chopped sun-dried tomatoes.
5. Starting from a long edge, roll up dough to enclose the filling and make a form a log. Cut into 12 slices.
6. Place scrolls, side by side, on the prepared baking tray. Sprinkle with remaining cheese. Bake for 20 minutes or until golden brown and cooked.

Alternatives:

- For a gluten free option, use gluten free flour.