

Savoury Scrolls



Ingredients

- 1/2 cup warm water
- 1/2 sachet (1 teaspoon) dried yeast
- 1/4 teaspoon sugar
- 1 cup flour
- 1 tablespoon olive oil
- 2 tablespoons tomato paste
- Range of fillings such as ham, pineapple, tomato and mozzarella cheese.

Makes 10



1 COMBINE

Preheat oven to 200°C. In a small bowl combine warm water, yeast and sugar. Allow to sit for 5 minutes.



2 MIX

In a large bowl, mix the yeast mixture with flour and olive oil. Keep mixing until it forms a dough.



3 KNEAD

Place the dough mixture onto a floured surface and knead until smooth.



4 REST

Place dough back in the bowl, cover with tea towel, rest for 15 minutes or until the dough almost doubles in size.



1 ROLL

Return the dough to a floured surface and roll into a large rectangle.



2 SPREAD

Spread tomato paste evenly over the dough.



3 TOP

Sprinkle preferred toppings over dough. Starting from the long edge, roll the dough into a log shape.



4 BAKE

Slice the roll into 3cm pieces, place on a baking tray lined with baking paper. Bake in oven for 15 minutes.