

Mediterranean Puff Party Scrolls

Makes 32 scrolls

Ingredients

4 sheets ready rolled puff pastry

1 cup thick tomato passata

150g mozzarella cheese, grated

100g salami, finely sliced

75g roasted red peppers strips

75g olives, pitted and sliced

1 tsp dried oregano

1 tsp garlic powder

Salt and pepper

Method

Lay out the pastry sheets and spread a quarter of the passata onto each sheet leaving a 2cm strip not covered with passata at the top of each sheet. Sprinkle each sheet with a quarter of the cheese making sure to keep the top edge uncovered.

Top with salami, peppers, olives, oregano, garlic powder and salt and pepper avoiding the top edge.

Begin to tightly roll up the pastry sheets away from you toward the uncovered edge of pastry.

Lightly moisten the uncovered edge with a little water and roll the pastry over this to seal.

Once all pastry is rolled, cut eight scrolls from each roll.

Place scrolls onto a universal tray, filling side up.

Set your Siemens oven to **4D Hot Air** function at 195°C with **Pulse Steam** set to **Medium**

Bake scrolls for approximately 18-20 minutes

Scrolls will be puffed and golden brown when cooked.