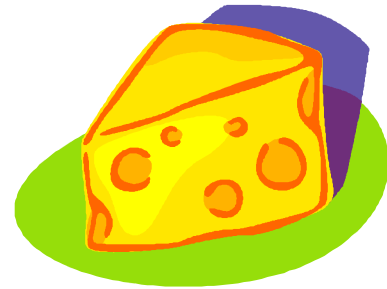


Bolognaise Pinwheels

Ingredients

- 1 sheet Puff Pastry thawed
- Bolognaise sauce thick (recipe below)
- 25 g baby spinach
- 25g parmesan cheese grated
- Beaten egg for glazing



Method

1. Prepare Bolognaise sauce and allow to cool
2. Place pastry sheet on baking paper and spread the bolognaise sauce over pastry sheet leaving a 2cm border at the top
3. Layer the spinach and cheese over the bolognaise
4. Using the baking paper to assist, roll like a Swiss roll
5. Glaze with beaten egg
6. Place the roll on glad bake and bake in a pre heated oven 200 for 20min or until golden brown

Bolognaise Sauce

Heat 2 teaspoons of oil in pan

Add $\frac{1}{2}$ onion chopped and $\frac{1}{2}$ clove of crushed garlic

Cook one minute.

Add 250 grams mince fry until meat changes colour

Add 2 Table spoons tomato paste and $\frac{1}{2}$ teaspoon Italian herbs

Cook for 10 minutes and allow to cool

