

## **Cheese and Tomato Swirls**

### **Ingredients:**

- Puff pastry (it is easier with ready rolled sheet pastry)
- Tomato puree or tomato ready-made sauce
- Grated cheese
- Onion (optional)
- Flour for rolling
- Milk for glazing

### **Equipment:**

- Rolling pin
- Spoon
- Knife
- Baking Tray
- Baking Paper

### **Method:**

Preheat your oven to 220°C/fan 200°C/gas 7

Line a baking tray with baking paper

Roll out the puff pastry onto the work surface (use a little flour on the rolling pin, if it sticks)

Spread the tomato puree or tomato sauce onto the rolled pastry

Sprinkle the cheese onto the rolled pastry

Add onions at this stage if you would like to

Roll the sheet of pastry until it looks like a log

Cut the pastry width ways, one finger space apart

Lay on the baking paper approx. 2cm apart from each other

Glaze the pastry with milk

Bake in the oven for 20minutes.