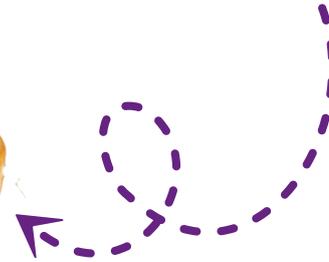


Everyday Scrolls



Make in batches and freeze uncooked. Separate with baking paper to prevent sticking



Classification:

Everyday

Serves:

15+

Prep. Time:

12 min

Cooking Time:

0 hours

Ingredients:

Dough:

- 500g Greek yoghurt
- 500g self-raising flour

Filling:

- 3 slices lean ham

Dip:

- Corn relish
- Greek yoghurt
- Chives

Method:

1. Mix flour and yoghurt in a bowl and knead by hand until combined into a dough. Dough should form a ball but not be sticky. Add more flour if needed.
2. On a lightly floured surface, use a lightly floured rolling pin to gently roll dough until 1cm thick.
3. Spread with the dip or yoghurt and ham.
4. Roll the dough up and slice into 16 pieces. Bake at 180°C for 15 min or until golden.

Equipment:

- Mixing bowl
- Spoons (to spread)
- Knife
- Rolling pin
- Chopping board
- Oven

Tips and Variations:

- Greek yoghurt is great for savoury and sweet, though flavoured yoghurt e.g. vanilla or berry is great for a sweeter version.
- Choose reduced-fat varieties of yoghurt.
- You can make a variety of scrolls using ingredients you have available. Super easy versions include:
 - Stewed apple, cinnamon and custard
 - Vegemite and grated cheese
 - Blueberries and yoghurt
 - Creamed corn, baby spinach and grated cheese