



Cheese & Vegemite Scrolls

Ingredients

1 sheet puff pastry

3/4 cup grated tasty cheese

1 tbsp Vegemite

1 tbsp melted butter

+

egg wash - 1 egg, 1 tbsp water

OPTIONAL: sesame seeds and poppy seeds to garnish

Method

Turn on oven to moderate temperature.

Line a baking tray with parchment paper.

Place pastry on chopping board. Baste pastry with melted butter.

Paste on the Vegemite, and then evenly sprinkle the cheese.

Roll up the pastry from one end to the other.

Cut the scroll into even pieces.

Brush the scrolls with egg wash. Sprinkle on the sesame seeds and poppy seeds.

Bake for 15 - 20 minutes or until your scrolls are golden. Allow to cool slightly and then enjoy warm.

Makes 6 scrolls. Double the recipe for more.