



GARLIC AND HERB PINWHEELS

Preparation Time 10 minutes | Cooking Time 14 minutes | Preheat to 170 degrees | Serves 6

A quick and easy recipe for an afternoon snack using our new Cheddar style Sheese with Garlic and Chives - and the family will love them!

Ingredients

- 1 x sheet vegan puff pastry
- 50g dairy-free margarine
- 3 cloves garlic, crushed
- 50g Cheddar style Sheese with Garlic and Chives, grated
- 2 tablespoons fresh parsley, chopped



Cooking Method

1. Preheat the oven to 170C and place a sheet of baking paper on a large tray.
2. Melt the margarine then mix in the garlic and herbs and set aside for 5 minutes.
3. Brush the pastry sheet with the melted margarine mixture (save a little!) then sprinkle over the grated Sheese all over the base.
4. Now roll up the sheet carefully and evenly into a log, then slice into about 8 pieces. Brush each one with the remaining melted margarine mixture.
5. Place each one on the baking tray (leaving enough room for them to expand) and bake for 12-14 minutes until golden and puffed up. Enjoy hot or cold!