

Basil Pesto Pinwheels

Season: Summer

Type: Side

Serves: 28 tastings

From the garden: Basil

Class Focus: Using mortar & pestle, roughly chopped basil



Equipment:

Small mixing bowl x 1
Wooden spoon x 1
Mortar & pestle x 2
Chopping boards and knives
Measuring cups
Measuring spoons
Baking tray x 2
Baking paper
Serving plate x 5
Kitchen tong x 5

Ingredients:

3 tablespoons olive oil
¼ cup parmesan cheese
2 cloves garlic (skin-off, roughly chopped)
3 sprigs basil (leaves only, roughly chopped)
½ teaspoon salt
10 grinds of pepper

4 sheets puff pastry (thawed)

What to do:

1. Heat oven to 200C.
2. Wash the herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Add garlic and basil in small batches to the mortar, pound to a smooth paste with the pestle.
5. Put all ingredients **except** puff pastry in a small mixing bowl. Mix evenly.
6. Divide the pesto mixture into 4 portions.
7. Put one portion on each piece of pastry, spread evenly.
8. Roll each pastry tightly into a log.
9. Cut each log into 7 pieces and put them cut side up on the lined baking trays.
10. Bake in the oven for 12 mins or until risen and golden brown.
11. Serve into 5 serving plates with a kitchen tong in each.