



## Cheese, Sweetcorn and Pesto Pinwheels

Makes 8 Pinwheels

Preheat oven to 390f/200c/6

### *Ingredients:*

1 x 375 Jus Roll puff pastry ready rolled sheets

1lbs Potatoes cooked and mashed

250g Cheddar cheese grated

100g Tinned sweetcorn drained well

1 jar Le Conserve della Nonna Free From Green Pesto 185g (or homemade)

Milk for sealing

### *Method:*

Remove pastry from the fridge for 30 mins before you need it.

Unroll a pastry sheet leaving on greaseproof paper.

Add 125g of cheese to the potato and mix in.

Spread the potato evenly over pastry almost to edges.

Spread very thinly with the pesto (stir the jar well to mix it).

Sprinkle with remaining cheese, then the sweetcorn.

Roll up along the longest edge like a Swiss roll.

Brush last edge with milk to seal.

Slice roll into 8 slices.

Place whirls well-spaced out onto lined baking sheet.

Flatten by covering with greaseproof paper and rolling over gently with the rolling pin.

Brush with milk.

Bake in a hot oven at 200c for approximately 20-25 minutes until risen, golden and pastry thoroughly cooked through.

### *Allergen Information:*

Contains: wheat (gluten), dairy (milk, cheese).