

Beetroot & Fetta Pinwheels

Satisfy the masses with only a handful of ingredients, including Chris' Egyptian Beetroot Homestyle dip.

Makes 30-35 pieces

Prep: 30 mins

Cook: 20 mins

Ingredients

1 tub Chris' Homestyle Egyptian Beetroot Dip 200g

2 sheets of frozen puff pastry

50-80g Fetta

1 tbls fresh parsley, chopped

1 egg, beaten

Black and white sesame seeds for sprinkling

Method

1. Pre-heat oven to 200°C.
2. Place 1 sheet of puff pastry on a clean board and allow to thaw until pliable.
3. Spread half the Chris' Traditional Egyptian Beetroot across the pastry leaving a 1cm gap on the top edge.
4. Crumble half of the fetta over the top of the Egyptian Beetroot and sprinkle half of the parsley.
5. Brush top edge of pastry with egg, then roll pastry up to form a pinwheel.

6. Place in freezer for 10-15 minutes to allow to firm up.
7. With a sharp knife cut into 1.5cm lengths and lay cut side facing up on a baking tray lined with baking paper.
8. Repeat with second sheet of puff pastry.
9. Brush tops of pinwheels lightly with egg and sprinkle mixed sesame seeds over the top.
10. Bake in pre-heated oven for 15-20 minutes or until golden.