

Ham and Cheese Pinwheels

In the oven, these four little ingredients transform into appetizer magic. The puff pastry becomes golden and flaky, the ham savory and crispy, and the cheese bubbly and ooey-gooey.

What you need

- Puff Pastry
- Dijon Mustard
- Ham
- Cheese
- Parsley – for freshness and colour



Directions

1. Let the puff pastry thaw, then unfold one sheet on a work surface. Roll it into a rectangle.
2. Smear the dough with a light layer of the mustard. Add the ham and cheese.
3. Roll the puff pastry dough into a log, and trim the ends so that they are even. Cover it with plastic wrap, and refrigerate for at least 20 minutes. Repeat with the second sheet of puff pastry.
4. Remove the logs and cut it into slices. Place slices on a lined baking sheet spiral-side up. Bake at 190°C for about 18 minutes. Serve warm with fresh parsley. That's it!

Alternative

Replace Dijon mustard and ham with Vegemite to make Cheese and Vegemite Pinwheels