

PINWHEEL.

VARIOUS FLAVOURED PRODUCTS CAN BE CREATED USING DIFFERENT MEATS SEASON AND MARINADES, IN COMBINATION WITH PIN ROLL PUFF PASTRY.

INGREDIENTS: **PIN ROLL PUFF PASTRY 4x5 lbs ROLLS.**
 1 kilo MEAT OF YOUR CHOICE OR
 SAUSAGE MEAT OF YOUR CHOICE.
 100g DALZIEL MEAT BALL BINDER
 140g WATER (omit if using chicken)
 150g FROZEN MIXED VEG

METHOD:

- 1. DEFROST & CUT A PIECE OF PASTRY TO YOUR DESIRED SIZE.**
- 2. MINCE THE MEATS ONCE ADD THE DRY SEASONING & VEG THEN MIX WELL, ADD THE WATER, RE MINCE**
- 3. SPREAD THE SELECTED MEAT MIXTURE ONTO THE PASTRY APPROX 1/4" THICK , KEEPING IT FROM THE EDGE APPROX 1/2".**
- 4. START TO ROLL UP THE PASTRY LIKE A SWISS ROLL, WET THE END WITH WATER AND ROLL OFF TO SECURE.**
- 5. GLAZE THE PASTRY WITH EGGLAZE OR WORLD GRILL FRENCH GARDEN OIL**
- 6. PLACE INTO CHILLER , THEN SLICE INTO APPROX 1" PLACE ONTO ROUND SPIKOMAT OVEN DISCS.**

COOKING METHOD:

BAKE IN A MODERATE OVEN FOR 25 to 30 mins.

ALTERNATIVE SUPLEMENT THE WATER WITH YOUR DESIRED SAUCE FOR ADDED FLAVOUR