

Garlic Scrolls

Ingredients:

Dough:

400gms Greek yoghurt

400gms Self-raising flour, plus extra for dusting

2 teaspoons (tsp) baking powder

Garlic oil:

1 garlic clove, crushed in mortar and pestle

½ cup olive oil

1 tablespoon chopped parsley

Method:

- preheat oven to 180 degrees. Line 2 baking trays with baking paper.
- Add all ingredients into a bowl and mix with a spoon, then use your CLEAN hands to pat and bring the dough together.
- Dust your bench with flour and tip dough onto it.
- Knead your dough for a minute until it is well combined.
- mix garlic, oil and parsley together to make your garlic oil.
- Roll out dough until really flat and smear with garlic oil.
- Roll dough tightly into scrolls and cut. Place cut scrolls onto baking tray and bake for 10-15 minutes or until golden.
- Divide onto 4 plates to serve.