

Cheesy Garlic Pinwheels

Ingredients:

4 cloves garlic, crushed

¼ teaspoon (tsp) salt

1 teaspoon (tsp) rosemary, chopped

2 tablespoons (tbsp) olive oil

4 sheets puff pastry

1 cup shredded cheese

Method:

- preheat oven to 200 degrees. Line 2 baking trays with baking paper and set aside.
- mix together crushed garlic, salt, rosemary and oil.
- Spread mixture over puff pastry sheets. Sprinkle over cheese.
- Roll pastry nice and tightly. Cut each roll into pieces (about 2-3cm thick).
- Lay each piece onto baking tray, swirl side up. Cook for 10-15 minutes or until golden. Serve onto 4 plates.