

salami pizza scrolls

Ingredients

- 2 sheets of puff pastry
- 1 cup of grated cheese
- 6 slices of salami, cut into slithers
- 1 zucchini, grated
- 1 teaspoon of Italian herbs
- 2 tablespoons of tomato paste

Equipment

- Oven
- Baking tray
- Sharp knife
- Cheese grater
- Teaspoon
- Measuring cup



Method

1. Preheat your oven to 200 degrees
2. Spread the tomato paste all over the pastry.
3. Sprinkle the Italian herbs over the pastry.
4. Spread the salami over the tomato paste and pastry.
5. Spread the cheese
6. Spread the grated zucchini.
7. Roll the pastry into a log, then cut each log into 8 rounds.
8. Spread out on a baking tray and bake for 20 minutes.

