

Garlic and herb pinwheels

Makes 6-8



Ingredients (allergens in bold)

- 225g strong **white flour**
- 1x 6g sachet easy blend yeast
- 1 tsp salt
- 150ml warm water
- 2 tbsp olive oil
- extra **flour** for rolling out

For the herb filling

- 4 cloves garlic – peeled and crushed
- 4 tbsp fresh chopped herbs like chives, basil, oregano and parsley
- 2 tbsp olive oil

Method

1. Place the flour, salt and yeast in the mixing bowl. Add enough water & oil to form a soft dough mixing thoroughly with a wooden spoon.
2. Knead the dough on a floured surface for about 5 minutes until it is soft and springy. Leave it to one side to rise while you make the filling.
3. Heat the oven to 220°C / Gas 7.
4. Make the filling by combining the crushed garlic, chopped herbs and oil and mixing well.
5. Flour the work surface and roll the bread dough out to a rectangle, approximately 20x30cm.
6. Spread the garlic and herb mixture evenly in a thin layer over the bread dough. Starting at the short edge, roll up like a Swiss roll.
7. Cut the dough into 6 - 8 evenly sized pieces. Place them on a floured baking tray, arranged in a circle, just touching, with one in the centre. Set aside in a warm place to rise for at least 15 minutes.
8. When the dough has risen to twice its original size, bake for 15 minutes until it is golden brown.



Equipment

- mixing bowl
- measuring jug
- teaspoon
- wooden spoon
- rolling pin
- chopping board
- sharp knife
- baking tray
- cooling rack

Recipe notes and tips

- Try other fillings, eg pesto, herby cream cheese, marmite and grated Cheddar, olives, roasted peppers and semi-dried tomatoes.