

# Butternut and feta rolls

Makes 12



## Ingredients (allergens in bold)

- 1 small or half a large butternut squash, roasted with olive oil
- 100g **Greek feta cheese** (half a standard pack)
- handful of fresh herbs e.g. chives, parsley, mint, rocket – chopped
- 1 tsp dried mint
- few sunflower seeds (optional)
- freshly ground black pepper
- 200g ready-made **puff pastry**
- a little **flour** for rolling pastry
- 1 free-range egg – beaten

## Method

1. Scoop the soft roasted flesh from the butternut and place in a bowl. Let it go cold. See recipe notes.
2. Mash the butternut with a fork then crumble in the feta cheese. Add the chopped herbs, dried mint, black pepper and sunflower seeds if using. Mix well. Keep this filling chilled until ready to use.
3. Sprinkle some flour on the work surface and onto a rolling pin. Roll out the puff pastry to a long rectangle, about 15cm wide and the thickness of a £1 coin.
4. Place spoonfuls of the butternut mixture along the full length of the pastry to make a continuous 'rope' of filling.
5. Brush one long edge of the pastry with beaten egg – this will act as the glue.
6. Fold the un-egged side of the pastry over the filling and press it onto the egg-washed long edge. Use a fork to press the edges together and create a decorative finish.
7. Using a serrated knife, cut the long roll into 12 even pieces and place on a baking tray lined with baking paper. Brush each roll with beaten egg. Place rolls for 10 mins in the fridge to firm up.
8. Heat the oven to 200°C Gas 6.
9. Bake for about 20 minutes until golden brown and puffed up. Cool before eating as the filling gets very hot.



## Equipment

- mixing bowl
- spoons
- fork
- chopping board
- sharp knife
- rolling pin
- pastry brush
- baking tray
- baking paper
- cooling rack

## Recipe notes and tips

- This is a great hand-held lunchbox idea
- Roast the butternut when you have the oven on for something else. Drizzle the cut side with some olive oil and roast for about 45-60 minutes.
- The filling should be cold before using and it is advisable to chill the rolls before baking so the filling doesn't ooze out.