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by ewfood

Spinach and Mushroom Pinwheel

Ingredients

1pkt. puff pastry
8oz.fozen chopped spinach, thawed
6oz. Finely chopped mushroom
1.5oz. Mozzarella cheese
1.5oz Gruyere or Emmenthal cheese
1.5oz. Butter

Preparation

1. Preheat the oven to 200°C
2. Drain the thawed spinach in a colander
3. In a skillet sauté the mushrooms in 0.75oz. butter until they are tender
4. Then add the spinach and continue to sauté until the liquid has evaporated
5. Remove the spinach and mushrooms from the skillet and combine them with the cheese in a bowl
6. Roll out the puff pastry and brush with the remaining melted butter, spread the spinach mixture onto the puff pastry
7. Roll the puff pastry up like you would a Swiss roll and refrigerate for 40 minutes
8. Slice the roll into quite thin slices and lay on parchment paper
9. Bake for 20 minutes until brown
10. Serve hot with some yoghurt or laban.

Cooks Note