Herb and Cheese Pinwheels

**Difficulty:** Easy

**Serves:** 2 Sheets of puff pastry makes 20 pinwheels

**Fresh from the garden:** Thyme, oregano

**Equipment:**
- Baking tray
- Baking paper
- Small jug
- Grater
- Pastry brush
- Knives
- Measures

**Ingredients:**
- 2 sheets frozen puff pastry, thawed
- 2 Tablespoons tomato paste
- 4 sprigs thyme
- 4 sprigs oregano
- 1 cup tasty cheese, grated
- 1 egg, beaten

**What to do:**

Preheat the oven to 200C.
Line a baking tray with baking paper.
Crack egg into a small jug and beat.
Spread puff pastry with tomato paste.
Strip the sprigs of thyme and oregano with your fingertips.
Sprinkle the thyme and oregano leaves evenly over the pastry.
Sprinkle the grated cheese evenly over the pastry.
Roll pastry into a loose swiss roll.
Slice into 1.5 cm slices.
Arrange on a lined baking tray.
Using a pastry brush, brush pinwheels lightly with beaten egg.
Bake in a hot oven for 10 minutes or until golden.
Leave to cool slightly the place on a serving tray.