PIZZA PIN WHEELS

INGREDIENTS

1 amount of pizza dough
8 tbsp. ready-made passata sauce
100g wafer thin ham
100g cheddar or tasty cheese grated
1 egg, beaten
1 tsp. dried oregano or mixed herbs

Method

1. Preheat oven to fan 180C/conventional 200C/gas 6. Roll out the pizza dough onto a lightly floured surface to 40 x 32cm. spread a layer of passata sauce over it, leaving a 1cm border around the edges. Arrange the ham evenly on top, then scatter the grated cheese over.

2. Starting at one of the short ends, roll the pastry up as tightly as possible.

3. Take a very sharp knife and cut the roll into 12 equal slices, laying them flat on 2 non-stick baking trays as you go. Brush each pinwheel lightly with beaten egg and sprinkle over the herbs. Bake for 12-15 minutes until puffed and golden. Leave to stand for 5-10 minutes before serving.