

Yoghurt Dough Scrolls

Source – Sarah Wilson 'I Quit Sugar'

Harvest – basil, tomato, capsicum

Vocab Words – divide, rectangle, widths, options

Skills – knead, use rolling pin, slice, sprinkle, bake



Equipment:

- Metric measuring cups and spoons
- Measuring scales
- Chopping boards and grips
- Compost bowls
- Knives
- 2 baking trays lined with baking paper
- Large bowl
- Rolling pins
- Frying pan and wooden spoon
- Pastry brush
- Serving Items – platters and tongs

Ingredients:

- 4 cups **self-raising flour**, plus extra for dusting
- 2 cups **Greek yoghurt**

Pesto and Cheese Filling:

- **Basil pesto**
- **Cheddar cheese**, grated

Tomato, Capsicum and Cheese Filling:

- **Tomato passata** or **paste**
- **Cherry tomatoes**, cut in half
- **1 red or green capsicum**, finely diced
- **Cheddar cheese**, grated

What to do:

1. Wash all garden ingredients and prepare all ingredients based on instructions in the 'Ingredients' list.
2. Preheat oven to 180°C and line baking trays with baking paper.
3. In a large bowl, mix the flours and yoghurt until they come together.
4. Turn out mixture, divide in half, and knead each for about 5 minutes.
5. Roll out each dough in a rectangle shape, about 20cm long on one side, and 5mm thick.
6. Spread your base filling ingredients evenly over the dough and then top with remaining ingredients.
7. Roll the long side over into a scroll and slice into 2cm widths.
8. Line each scroll flat and bake for 20 minutes or until golden and cooked through. Serve.

Notes: There are lots of filling options for these – Apple and Cinnamon – Cheesemite with cheese and vegemite – ham and cheese – sautéed leek and cheese. Use your imagination!