

# CHEESE AND SPINACH ROLLS



One delicious recipe for Iftar using pastry is to make Cheese and Spinach Rolls. Here's the recipe:

## Ingredients:

- 1 sheet of puff pastry
- 1 cup of chopped spinach
- 1/2 cup of crumbled feta cheese
- 1/4 cup of grated parmesan cheese
- 1 clove of garlic, minced
- Salt and pepper to taste
- 1 egg, beaten

## Instructions:

1. Preheat your oven to 200°C.
2. Thaw the puff pastry sheet and place it on a floured surface.
3. In a mixing bowl, combine the chopped spinach, crumbled feta cheese, grated parmesan cheese, minced garlic, salt, and pepper.
4. Spread the mixture evenly over the puff pastry sheet.
5. Roll up the pastry sheet tightly, pressing the edges to seal the filling inside.
6. Cut the roll into 1-inch slices and place them on a baking sheet lined with parchment paper.
7. Brush the slices with the beaten egg to give them a nice golden colour.
8. Bake in the preheated oven for 15-20 minutes, or until the rolls are puffed and golden brown.
9. Serve the Cheese and Spinach Rolls hot and enjoy!

This recipe is perfect for Iftar, as it's quick and easy to make, and it's also very tasty and filling. You can also customise the filling by using different cheeses or adding other ingredients like chopped onions or diced tomatoes. Enjoy!

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