



Tomato and Mozzarella Pinweels

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 250 gr. all purpose flour
2. 1/2 tsp sugar
3. 1 1/2 tsp salt
4. 10 gr. fresh yeast
5. 100 ml. lukewarm milk
6. 125 gr. mozzarella well drained and grated
7. 25 gr. butter or margarine
8. tomato paste (sometimes I use just ketchup)
9. shredded cheddar cheese
10. dry oregano

Instructions

Dissolve yeast in the lukewarm milk.

In a large mixing bowl combine the flour, the salt, the sugar. Add the grated mozzarella and mix well. Add the dissolved yeast with the milk, then add the butter or margarine and work with hands until dough forms and butter is completely combined with the flour mixture. Cover and let rise about 1 hour.

Roll dough onto a lightly floured surface about 1 inch thin. Spread dough with tomato paste or ketchup, shredded cheddar cheese and oregano. Roll dough to form a long log, cover in plastic wrap and refrigerate about 2 hours.

Preheat oven to 400°F - 200°C. Lightly grease a cookie sheet.

Cut dough into thin rounds (you must work fast because dough is very soft). Place rounds onto the cookie sheets about 1 inch away each other. Bake about 15-20 minutes.
