

CHEESE AND BACON WHIRLS

Ingredients

500g strong, plain flour
25g margarine
1 sachet dried yeast (7g)
300ml warm milk

Filling

100g grated cheese
100g bacon chopped
3 tbs tomato puree
Vegetarian: omit
bacon

Method

Start

Turn oven on 190°C.

Part-cook bacon beforehand.

Add yeast to warm milk. Place flour and margarine into a mixing bowl. Rub margarine into flour. Grate cheese while yeast is fermenting in the milk. Mix until soft, sticky dough is achieved.

Knead the dough for 5 mins.
Roll the dough to square 25cm x 25cm.

Spread tomato puree over the bread dough. Sprinkle on grated cheese and chopped bacon.

Roll up like a Swiss roll. Cut into 8 pieces, shape and flatten.
Place on a greased baking tray and leave to prove.

Bake for 15 minutes or until golden brown.

STOP