



# Red Nose Day Tomato Pastry Wheels



## Ingredients

1 sheet ready-rolled puff pastry

75ml (or 5 tbsp) tomato sauce  
or pizza sauce

115g grated cheddar cheese

Freshly ground black pepper  
(optional)

## Equipment

Baking tray

Baking paper

Knife

## Method

1. With the help of an adult, preheat your oven to 220°C/425°F/GM 7.
2. Line a baking tray with baking paper.
3. Lay out your puff pastry and spread the tomato sauce evenly over it, making sure that you go right to the edges.
4. Sprinkle over the grated cheese.
5. Grind over the black pepper, if you wish.
6. Roll up the puff pastry from one end. Do this as tightly as you can.
7. Slice the roll into roughly 1½cm thick pieces.
8. Place the slices on to your baking tray, leaving a space between each one.
9. Bake for 15 minutes, until the pastry is golden.
10. Leave to cool.

