



Dante's
FINE FOODS

61-63 Duke Street,
Cambridge 3434

Ph: 07 827 3354

W: www.dantesfinefoods.co.nz

E: vicki@dantesfinefoods.co.nz



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SAVOURY SCROLLS WITH BACON AND BOURBON JAM – A Wild Country Recipe

Ingredients:

3 cups **Ceres Organics self raising flour**

45g butter

1 cup milk

1 ½ cups grated **Aged Gouda**

½ cup parsley finely chopped

3 Tbsp **Wild Country Bacon & Bourbon Jam**

(**Wild Country Onion Balsamic Marmalata** can also be used)

100g crumbled **Danish Blue** cheese

Method:

Sift the flour into a bowl. Rub in butter until it looks like crumbs. Add the blue cheese & parsley. Make a well in the centre of dry ingredients and pour milk in.

Stir to combine, then with floured hands and a floured work surface, take the dough and knead together. Roll out to about 1cm thick & in a rectangular shape.

*Spread the Jam over the dough.

Place chunks of the cheese along the long end. Carefully roll the dough up into a sausage shape starting with the cheese side.

Cut 2.5cm pieces and place onto a lined baking sheet. Allow a little slackness in the dough as it will expand.

Bake at 200C for about 10 – 12 minutes until scrolls are golden on the top.

Serve warm.

Alternatively, simply purchase ready-made '**Paneton Flaky Puff Pastry**', roll out and follow steps above starting at the *.

DID YOU KNOW??

Wild Country's BACON & BOURBAN JAM is delicious...

- As a filling with cheese in a toasted sandwich or steak sandwich.
- Add the jam into the centre of a burger pattie with some cheese before grilling (make sure it's well sealed around the edges)
- Spread across a pizza base and add cheese and assorted meats or smoked chicken.
- Spread across a pizza base and add blue or brie cheese, thin slices of pear and just before serving sprinkle a few leaves of rocket over the top.
- Use premade pastry cases or crostini with a little rare beef and cheese & micro greens.