Ham, Sweet Chilli and Pumpkin Scrolls

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Traffic light category: Amber
Serves: 16 (70g)

Ingredients

- 450g pumpkin, peeled, baked, mashed and cooled
- 170g lean ham, finely chopped
- ⅔ cup sweet chilli sauce
- 2 teaspoons fresh rosemary, chopped
- 3 cups self-raising flour 1 teaspoon baking powder
- 50g margarine, chilled
- 125mLs reduced fat milk, plus extra to brush
- 2 cups reduced fat cheddar cheese, grated

Directions

1. Preheat oven to 200°C/180°C. Line tray with baking paper
2. Combine ham, chilli sauce and rosemary in a bowl
3. Combine flour, baking powder and pinch of salt in a large bowl. Use fingertips to rub in margarine until mixture resembles coarse breadcrumbs. Make a well in the centre, add pumpkin and milk. Use a flat bladed knife to mix using a cutting action until combined
4. Turn dough onto lightly floured baking paper. Pat to a 20 x 30cm rectangle. Spread with the ham mixture, sprinkle with 1¾ cups cheese, leaving a 2cm border
5. Using the paper as a guide, roll up dough starting on a long side. Cut into 16 pieces
6. Place scrolls on prepared tray. Brush with extra milk. Sprinkle with remaining cheese
7. Bake for approximately 15 minutes or until golden. Serve warm or cold

Top Tips!

- These scrolls freeze well, so make a double batch!
- The pumpkin can also be steamed or microwaved, but the dough will be much softer and stickier - best to bake!