

Recipe using

Bread Mix

Fetta Cheese & Spinach Rolls

- 460g (3 cups) Bread Mix
- 1 egg
- 350mls water
- 100g Feta Goats Cheese
- 225g Frozen Spinach
- 1 tspn minced garlic (optional)


Thaw spinach if frozen or steam if fresh

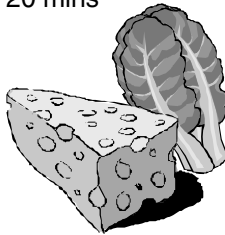
Sift Bread mix into bowl

Add grated goats feta if hard type
(if soft, crumble as finely as possible)

Add spinach, water, egg and garlic

Mix well

-  Bake in muffin tray or bread roll tray at 170°C
for 15 - 20 mins



Tip: Keep all left over bread in a bag in the freezer & keep adding to it. When the bag is full blend them in the food processor. Put them back into the bag so you can easily crush them when you need them. Return them to the freezer for fresh breadcrumbs when you need.