



Elvea, festa all'italiana

Tomato Rolls



Ingredients for 4 Persons

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| 1 bottle | ELVEA passata with basil |
| 1 roll | puff pastry |
| 4 | sundried tomatoes |
| 1 block | feta cheese, crumbled |
| 1 | egg yolk |
| 2 tablespoons | flour |
| 1 handful | fresh parsley |
| | pepper |
| | salt |

Preparation

Put the feta cheese, parsley and sun-dried tomatoes in a blender. Blend until smooth.

Scatter flour over a cutting board and roll out the puff pastry. Spread the smooth mixture onto the dough. Add Passata Basil with a spoon and sprinkle with chopped parsley.

Cut the dough into long 2 cm strips. Roll them up, put them in an oven dish and let them rest for 30 minutes. Cover with a towel.

Heat the oven to 200°. Brush each roll with some egg yolk and put them in the oven for 20 minutes until golden.

Serve as an appetizer, and garnish with some fresh parsley. Optional: use the rest of the Passata Basil as a dip. Enjoy!

