Elvea, festa all'italiana

Tomato Rolls

Ingredients for 4 Persons

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!