



*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                     |

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### 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!

