**Cheese Wheels**

Yield: 24 Portions

Contains Cereals containing Gluten and Milk

|  |  |
| --- | --- |
| **Ingredient** | **Amount** |
|  |  |
| **Puff Pastry Blocks** | **2 lb** |
| **Potatoes** | **2 lb** |
| **Grated Milk Cheddar Cheese** | **1lb 2 oz** |
| **Rubbed Parsley** | **1/2 oz** |

Method:

1. Cook and mash potato and leave until cold.
2. Add cheese and other ingredients.
3. Roll Pastry into a rectangular shape.
4. Spread cheese mixture over the pastry.
5. Roll up like a Swiss roll.
6. Cut in approximately 1 ½ “pieces.
7. Bake at Gas No. 7 / 425’F / 220’C for 35-40 minutes.