



RECIPES

Caramelised Onion, Ham and Aged Cheese Scrolls

This recipe was prepared using the Braun Multiquick 9 hand blender with the 1500ml food processor and the kneading tool.

SERVES 12

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Photography by Mark Heaslip

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BRAUN

BROUGHT TO YOU BY BRAUN MULTIQUICK 9 HAND BLENDER

INGREDIENTS

1¾ cups high grade flour

1 teaspoon instant dried yeast (I use Edmonds)

¾ teaspoon sea salt

1 tablespoon milk

1 tablespoon olive oil

¾ cup lukewarm water

Filling

¾ cup purchased onion jam or relish

300 grams spinach, wilted in boiling water, drained and refreshed in cold water

150 grams shaved ham

150 grams aged cheddar cheese, grated

METHOD



Grease a 12 hole standard muffin tin and line each hole with baking paper, bringing it up the sides of the tin.

Put all the ingredients except the water, into the 1500ml food processor with the kneading tool. Turn on and add the water through the feed tube to make a soft but not sticky dough. Add a little more water or flour if needed to adjust the consistency.

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12 cherry tomatoes, halved

olive oil for brushing

parmesan for grating

Turn onto a lightly floured bench and knead for 2 minutes until smooth and elastic.

Place in a lightly oiled bowl and cover with plastic wrap. Set aside in a draught free place for 1½-2 hours to double in size.

Preheat the oven to 180°C fan bake

To assemble and cook: Tip the dough onto a large piece of lightly floured baking paper and roll out to a rectangle approximately 40cm x 35cm.

Spread the onion jam over the dough, leaving a 2cm border on the longest side away from you. Press the spinach between paper towels to remove all the excess water then chop roughly. Scatter over the onion jam then top with the slices of ham and then the cheese. Brush the border with a little water.

Starting from the long side, roll up the dough away from you to make a long log, tucking it under as you roll.

Using a sharp knife, trim off the ends then cut into 12 even pieces and place cut side up in the muffin tin. Brush with olive oil then tuck two tomato halves into each roll and top with a generous grating of Parmesan and a sprinkle of sea salt and pepper.

Bake for about 25-30 minutes until a good golden colour and well risen. Best eaten warm. **Makes 12 rolls.**

To receive a **\$70** discount on your purchase of the Multiquick 9 hand blender, enter the exclusive *Dish* discount code at checkout: **MQ9LAUNCH2017**.

For more information on the Multiquick 9 hand blender visit [Braun](#).