Cooking Plan

Cheesy garlic swirls



2-4 heaped tablespoons of lazy garlic

Pre - made pizza dough

4-5 tablespoons of butter

Grated cheese

Parsley

Method

1. Preheat the oven to 200°C.
2. Roll out pizza dough to make a large rectangle
3. Chop the parsley finely
4. Mix together the butter, lazy garlic and parsley into a paste
5. Spread the mixture onto the rolled out pizza dough
6. Sprinkle the grated cheese over the top.
7. Roll up the dough into a sausage shape.
8. Cut the sausage shape into even chunks
9. Please the swirls onto a baking tray and bake for 20 minutes or until golden brown
10. (Optional) Spread some preferably melted butter over the top of the swirls when they are out of the oven and sprinkle with parsley!