# Silverbeet and Feta Scrolls

**Season:** Summer  
**Type:** Entree  
**Difficulty:** Easy  
**Serves:** 4 or 15 tastes  
**Fresh from the garden:** Silverbeet, eggs

## Equipment:
- Scales  
- 3 baking trays  
- Baking paper  
- Knife  
- Chopping board  
- Frypan  
- Wooden spoon  
- Pastry brush  
- Bowl

## Ingredients:
- 6 silver beet or rainbow chard leaves  
- 150 g feta cheese  
- 50 g parmesan cheese, grated  
- 3 sheets puff pastry  
- 1 egg  
- Sour cream and sweet chilli sauce to serve

## What to do:
- Preheat the oven to 220°C. Line 3 baking trays with baking paper.  
- Wash the silver beet leaves and trim the stalk from the leaves.  
- Roll up the leaves and finely slice.  
- Fry until they wilt.  
- Sprinkle the sheets of puff pastry with the crumbled fetta, wilted silver beet and grated parmesan cheese.  
- Roll up the pastry tightly to enclose the filling. Slice each roll into 12 slices.  
- Place, cut-side up, on the trays. Use a pastry brush to brush with a little lightly beaten egg.  
- Bake for about 15 minutes until browned lightly.  
- Mix together sour cream and sweet chilli sauce to serve.