

GIANT CHEESY CHICKEN-MAYO PINWHEEL

Serves 4-6

INGREDIENTS

For the dough:

3 cups self-raising flour, plus extra for dusting
2 cups double cream plain yoghurt
½ tsp salt

For the filling:

⅔ cup mayonnaise
2 tbsp KNORROX Chicken Spice
2 cups shredded rotisserie chicken
1½ cups grated cheddar cheese
4 tbsp chopped chives
½ red pepper, finely diced

Serving suggestion:

Garden salad

METHOD

For the dough:

1. Preheat the oven to 200°C and line a 20cm springform cake tin and a baking tray with baking paper.
2. In a large mixing bowl, combine the self-raising flour, yoghurt and salt together and mix with a wooden spoon until well combined.
3. Lightly flour the counter and turn the dough out onto the counter, kneading it with your hands for 8 minutes, until smooth. **Chef's Tip: Dust your hands in flour so that the dough does not stick to your hands!*
4. Once a smooth ball is formed, roll the dough out into a large rectangle (25cm x 35cm, 3-5mm thick) and transfer it to a large cutting board lined with baking paper. With a pizza cutter or a very sharp, serrated knife, slice the dough into 4 long strips. **Chef's Tip: Cut through the baking paper to assist you when rolling.*
5. Transfer the strips to the lined baking tray and place the tray in the oven. Par-bake the strips of dough for 5 minutes and cover them with a damp dish towel as soon as they come out of the oven. **Chef's Tip: Covering the strips keeps them soft!*

