



Making your own mini spring rolls with pesto cheese



Ingredients

- 4 slices of filo pastry
- 2 tablespoon of olive oil
- 16 strips of green pesto cheese

Preparation method mini spring rolls with pesto cheese

Fancy a quick and tasty snack? Then try our homemade pesto cheese mini spring rolls! With a savoury filling of our signature young cheese, enriched with aromatic pesto, they are a real treat. In this recipe, we will show you how to easily make these mini spring rolls yourself. They are not only delicious, but also surprisingly easy to prepare.

Preparation

- 1: Preheat the oven to 200 degrees
- 2: defrost the filo pastry.
- 3: Next, cut the filo pastry slices into 4 equal pieces and brush them with the olive oil.
- 4: Place a strip of cheese at the end of each slice and roll up like an egg roll (fold the end inwards and roll up tightly).
- 5: Place the cheese sticks on a grid lined with baking paper and bake the sticks within 10 minutes until golden brown and crispy.
- 6: Serve, for example, with sweet chilli mayonnaise.

Ready to make your own mini spring rolls with pesto cheese?

Simple and tasty pesto cheese mini spring rolls, ready to enjoy! Perfect as part of your brunch or as a tasty snack. Experiment with different dips for an extra taste sensation. Enjoy!