



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

Pesto cheese mini spring rolls, snack for tasty appetites!

Preparation:

- Preheat the oven to 200 degrees and defrost the filo pastry.
- Then cut the filo pastry slices into 4 equal pieces and brush them with the olive oil.
- 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).
- Place the cheese sticks on a grid lined with baking paper and bake for 10 minutes until golden brown and crispy.
- Serve, for example, with sweet chilli mayonnaise.

Voilà, a tasty snack! Thanks @thamargoesbananas for this easy recipe.