

Cheese and Vegemite Scrolls



Ingredients

300gm self-raising flour, plus extra for dusting
100gm unsalted butter
1/2 tsp salt (optional)
2/3 cup full cream milk
1/4 cup Vegemite
150gm shredded cheddar cheese

Directions

Step 1 – In a large bowl, combine the flour and butter (and salt, if using) and rub together with your fingers to combine, until you achieve the consistency of breadcrumbs. Add the milk and stir together, then tip out onto a floured workbench and knead until you achieve a consistent dough.

Step 2 – Using a rolling pin, roll the dough out into a rough rectangle measuring 30cm x 40cm.

Step 3 – Spread the Vegemite over the surface of the dough, then sprinkle evenly with the cheese.

Step 4 – With the longest edge facing you, roll the dough into a log shape, then cut into 12 even slices.

Step 5 – Line a baking sheet or lamington tray with baking paper then place the slices onto the tray, spacing evenly.

Step 6 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 7 – Place the tray into the BBQ, away from direct heat, close the lid and cook for around 25 minutes or until the dough is cooked through and golden. Serve immediately.

* Swap out the Vegemite for finely chopped bacon, chopped chives or other fresh herbs, or substitute the savoury ingredients with a paste of brown sugar and softened butter and sprinkle with cinnamon, chopped walnuts or pecans or sultanas.

