



## 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!