



## 2. Autumn Filo Rolls

Season: Autumn/Winter

From the garden: Silverbeet, cabbage, carrots, herbs, spring onion, garlic, (ginger, celery)

Type: Snack Difficulty: Easy/medium

Serves: 12 adults as a side dish/ 30 tastes

Recipe source: Marco Edwardes

Equipment	Ingredients
3x Chopping boards	4-6 Silverbeet or Rainbow chard
3x Kitchen knife	2 carrots
Small sauce pot	100g cabbage
Pastry brush	Handful of mixed herbs, parsley, chives, basil,
Baking trays	Mint, garlic, ginger, spring onion.
Baking paper	12 Filo sheets
2x Fry pan	100g melted butter
2x Wooden spoons	Salt & pepper
1x colander	Tomatoes and herbs for garnish.
1x mixing bowl	

### How to make it:

1. Wash all vegetables and herbs and allow to dry in a colander.
2. Cut all vegetable in fine strips or match sticks and place in a bowl.
3. Preheat the oven to 180c.
4. Grate garlic and ginger and toss through the veggies.
5. Heat a little olive oil in a fry pan and cook veggies on high until wilted.
6. Place cooked veggies in a colander to remove access moisture. Allow to cool.
7. Melt the butter in a small sauce pot and set aside.

8. Unfold the Filo sheets and place 1 sheet on a clean chopping board, brush with melted butter and place another sheet on top and repeat on more time.
9. Cut the three buttered sheets of Filo into three and add two spoonful of veggie mix at the lower end of the Filo pastry. Leave a 1cm strip on both sides.
10. Fold in the sides and roll together to shape a log. Brush again with melted butter and place on lined baking tray. Keep a 2cm space between each of the Filo rolls;)
11. Repeat until veggies are all used up.
12. Bake Filo rolls on 180C for 15-18min until golden and crisp.
13. Remove from baking trays with tongs and place on serving platters or plates. Garnish with Tomatoes if available and fresh herbs.
14. Serve with your favourite dipping sauce or just Tamari soy sauce.

This is a very versatile Recipe you can use all kinds of vegetables or cooked fruit to make a sweet version like apple strudel for example. Keep in mind that your mix needs to be reasonably dry to ensure the Filo rolls don't fall apart.