

Corned Beef & Sweet Potato Scrolls, Candice Lawrie

Ingredients

Dough:

- 1 1/2 cups warm water (not hot, close to body temp)
- 1 1/2 tsp dry yeast
- 1/4 cup olive oil
- 1 1/2 tsp sea salt
- 1/2 tsp smoked paprika
- 2 cubes Birdseye frozen chopped spinach, thawed (or 1/3 cup fresh spinach very finely chopped, firm packed).
- 2 tsp crushed garlic
- 1 cup cooked mashed sweet potato, cooled.
- 4 1/2 cups strong bread flour, plus extra for kneading.

Filling:

- 2 cups chopped cooked corned beef, cooled.
- 1 1/2 cups grated cheddar cheese
- Pepper



Method

Place warm water and dry yeast in a large bowl and whisk together. Leave to stand in a warm place for 10 minutes.

To the yeast mixture add oil, salt, paprika, garlic, sweet potato and spinach, and whisk until well combined. Add the flour and mix until it comes together.

Knead dough on a lightly floured surface for 1-2 minutes until it forms a soft, supple ball.

Place dough in a lightly oiled bowl, cover with plastic wrap and leave in a warm place for 3 1/2 hours, or in the fridge for 12 hours. It will double in size.

Assembly

Remove dough from bowl and knead a few times, then divide into 2. Flatten each half out in a large rectangle using your hands.

Sprinkle half of the corned beef and cheese evenly over one of the rectangles and season with pepper to taste. Repeat with other half of dough.

Starting from the long edge, roll dough up into a log. With a sharp knife, slice into approximately 2cm wide pieces.

Place scrolls on lined baking trays (leaving spaces in between) flatten slightly with your hand as you go, and bake in preheated oven at 220 degrees Celsius for 20 minutes or until lightly golden and dough in the centre of scroll is cooked.

Serve warm.