



CHEESE BOARD SCROLLS



2

Serves

5
MIN

Prep time

10
MIN

Cook time

NEED

1 sheet puff pastry, thawed

Leftover festive cheeses (brie, camembert, blue, cheddar - anything works!)

Leftover dried fruit (apricots, figs, sultanas, cranberries)

Leftover berries (raspberries, blueberries, strawberries - fresh or slightly soft is fine)

Leftover quince paste or fruit paste

1 egg (for egg wash)

Fresh rosemary, finely chopped

HOW

1. Preheat your oven to 180°C and line a baking tray with baking paper.
2. Prepare the filling: Scatter your leftover cheeses evenly over the sheet of puff pastry. Add small pieces of leftover dried fruit, any leftover berries, and dots of quince paste.
3. Roll it up: Starting from one long edge, roll the puff pastry tightly into a log. Slice into scrolls or keep whole and bake as a log, your choice.
4. Finish: Place onto the tray. Brush with egg wash and sprinkle a little fresh rosemary over the top.
5. Bake: Bake for around 30 minutes, or until golden, flaky, and bubbling.
6. Serve: Enjoy warm or cold -perfect for using up all those leftover Christmas grazing board bits!

WHY WE LOVE THIS

These cheese board scrolls are a delicious use it up rescue for transforming leftover festive cheeses, dried fruit, berries and quince paste into golden, flaky bites. Instead of letting those grazing board leftovers linger in the fridge, you can repurpose them by rolling everything into puff pastry and baking until bubbly and golden. Whether you slice them into scrolls or bake one impressive roll, both options tackle food waste while delivering sweet and savoury flavours in every bite.