

# *Cheesy Artichoke, Bacon & Egg Swirl*



R & J Mazza  
GLOBE ARTICHOKES

## **Dough**

1.5 cups plain flour,  
1 teaspoon dried yeast,  
½ teaspoon salt,  
½ teaspoon sugar,  
¾ cups lukewarm water,  
2 tablespoons oil,

## **Filling Ingredients**

2 tablespoons olive oil  
1 brown onion, chopped  
2 cloves garlic, chopped  
200g artichoke hearts, sliced  
½ cup fresh Italian parsley, chopped  
½ cup mozzarella cheese, shredded or grated  
¼ cup parmesan cheese, grated,  
3 eggs, hardboiled, peeled & chopped,  
4 rashers bacon, chopped,  
Salt & cracked pepper to taste



## **How to Prepare**

1. Place flour, dried yeast, salt and sugar in bowl and mix. Make a well in the centre of flour mixture. Add water and oil, mix well and place dough on floured board. Knead until dough is smooth and elastic. Cover with a towel and place in a warm place for 1 hour or until dough doubles in size.
2. Preheat oven to 200°C.
3. Heat oil in frypan. Add onion & garlic and gently sauté until soft. Place in a large bowl to cool. Add artichokes, cheeses, bacon, egg, parsley and season with salt & pepper.
4. Roll pastry out to a rectangle approx. ½ cm thick. Spread the mixture over the dough, leaving 2cms at end. Brush this area with milk, then carefully roll the dough like a swiss roll.
5. Bake for approximately 25 minutes, or until golden.
6. Cool slightly on a wire rack. Cut the roll into slices and serve.

