

Pesto Pizza Rolls

This Vegan Pesto Pizza Rolls recipe is perfect for entertaining!

Prep Time 40 mins Cook Time 24 mins Total Time 1 hr 4 mins

Adapted from: Vegan Richa

Ingredients

Tofu Ricotta:

- 3/4 cup (6.61 oz) warm water
- 2 tsp active dry or instant yeast
- 1 tbsp flour
- 2 tbsp semolina flour
- 1/2 tsp salt
- 2 cups (8.82 oz) flour
- 1 Tbsp olive oil divided

Other Toppings

- 4 tbsps pesto see notes

Optional

- fresh basil
- Shredded mozzarella
- red pepper flakes

Instructions

1. Warm the water until warm to touch. Add yeast and 1 tbsp flour and mix and let the yeast activate for 5 mins.
2. Stir the salt into the semolina flour. Add the semolina flour and 1.5 cups flour to the yeast mixture. Add 2 tsp olive oil. and mix to just bring together the dough. Add flour 1 tbsp at a time as required.
3. Cover and let the dough sit to rise for 30 mins.
4. Uncover the risen dough. Add oil and a tbsp of flour and punch the dough down and shape it into a flat disc. Use flour to roll it out to 15 by 10 inches thick.
5. Spread the vegan pesto all over the rolled out dough. Add some red pepper flakes and shredded mozzarella, if you want.
6. Roll it all up and seal the ends. Slice the dough roll into pizza rolls and place them in a greased baking dish. Sprinkle with some more cheese if needed. Brush tops with oil or melted butter. Bake the rolls at 200C for 22 to 24 mins. Check the center of one of the middle rolls, and if it's not doughy, then remove the pan from the oven.
7. Cool the rolls for 5 mins, then sprinkle with some red pepper flakes and some fresh basil if you like. Serve warm with olive oil or pizza sauce

