

BACON AND SPINACH POTATO ROLL



Serving: Makes 1 roll

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 4 floury potatoes, baked

- 1 1/2 cups potato flour
- Salt to taste
- 1 egg
- 2 tablespoons butter, melted
- 2 cup baby spinach leaves
- 250g bacon, diced

INSTRUCTIONS

Preheat oven to 180C. In a bowl, mash peeled baked potatoes; add flour, salt, egg and butter. Mix to form pliable dough.

On a lightly floured surface, roll out dough into a rectangular shape. Roll from longer side and place on a cling film, wrap and refrigerate for about 15 minutes.

Unroll dough and place baby spinach on top then sprinkle with bacon, roll once more and bake in a preheated oven for 30 minutes or until golden brown. Remove and leave to cool before cutting.