

## **Cheese Rolls**

### **A favourite in the South Island**

<b>Equipment</b>	<b>Ingredients</b>
Measuring cups	1 375 ml can Carnation Creamy Evaporated Milk
Measuring jug	1 packet Maggi Onion Soup Mix
Can opener	1 ½ cups grated Cheese
Medium saucepan	1 wheatmeal Bread loaf
Mixing spoon	¼ cup chopped fresh chives
Bread and butter knife	30g Butter (melted)
Pastry brush	
Baking tray	

### **How TO MAKE IT:**

- 1 Combine Evaporated Milk, Onion Soup Mix and Cheese in a medium sized saucepan.
- 2 Cook over a low heat until cheese melts, stirring constantly. Allow to cool and stir in chives to combine.
- 3 Spread cheese mixture over bread slices. Roll up and brush with melted butter.
- 4 Place under a preheated grill for 2-3 minutes each side or until golden brown.

