



Baked Christmas Camembert with Figgy Puff Pastry Pinwheel Dippers

Special Sides 35 Minutes • Veggie

1A



Puff Pastry Sheet



Fig Jam



French Camembert

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Chopping Board, Baking Paper, Aluminium Foil and Baking Tray.

Ingredients

	Quantity
Puff Pastry Sheet** 13)	1 roll
Fig Jam	2 sachets
French Camembert** 7)	250g

**Not Included **Store in the Fridge*

Nutrition

	Per serving	Per 100g
for uncooked ingredient	325g	100g
Energy (kJ/kcal)	4271 /1021	1314 /314
Fat (g)	64	20
Sat. Fat (g)	41	13
Carbohydrate (g)	79	24
Sugars (g)	25	8
Protein (g)	32	10
Salt (g)	3.00	0.92

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Get Prepped

a) Preheat your oven to 200°C and remove your **pastry** from the fridge.

b) Unfold the **puff pastry** onto a chopping board with its baking paper beneath for easy rolling.

c) Spread the **fig jam** out over the **pastry** in a thin layer, leaving a 1cm border on all sides.

d) Carefully roll up from the long side, using the baking paper to help, to enclose the filling and make a spiral log.

Prep the Camembert

a) Remove the **Camembert** from its packaging.

b) Pop into a large square of foil. Scrunch the edges together around the sides, but leave the foil open at the top.

c) Place onto a lined baking tray.

Bake and Serve

a) To neaten up, trim and discard 1cm from each end of the **pastry log**, then carefully slice into 2cm thick rounds. **TIP:** Use a sharp knife to make it easier.

b) Place the rounds, cut-side up, around the **Camembert** on your baking tray. Space them well apart so they can puff.

c) Brush the **pastry pinwheels** with a little **oil**. Bake on the top shelf of your oven until golden, 20-25 mins.

d) When ready, remove the **camembert** and **pinwheels** from the oven and serve on a large plate for sharing.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.