



# Cheddar, Pork & Onion Marmalade Sausage Rolls with Puff Pastry and Sesame Seeds

Special Sides 25-30 Minutes

20A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Mature Cheddar Cheese



Pork and Oregano Sausage Meat



Onion Marmalade



Black Sesame Seeds

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Grater, baking paper and baking tray.

## Ingredients

Ingredients	Quantity
Puff Pastry Sheet** <b>13)</b>	1 pack
Mature Cheddar Cheese** <b>7)</b>	60g
Pork and Oregano Sausage Meat** <b>14)</b>	225g
Onion Marmalade	40g
Black Sesame Seeds <b>3)</b>	5g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	325g 4556 / 1089	100g 1402 / 335
Fat (g)	70.9	21.8
Sat. Fat (g)	35.9	11.1
Carbohydrate (g)	76.5	23.5
Sugars (g)	17.4	5.4
Protein (g)	31.9	9.8
Salt (g)	3.22	0.99

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**3)** Sesame **7)** Milk **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ



1



2



3



## Prep Time

**a)** Preheat your oven to 240°C/220°C fan/gas mark 9. Remove the **puff pastry** from your fridge and allow to come up to room temperature.

**b)** Grate the **Cheddar cheese**.

**c)** Unroll the **pastry** and lay it horizontally in front of you, keeping the baking paper underneath. Slice the **pastry** once horizontally, once vertically into 4 equal-sized rectangles.

## On a Roll

**a)** Divide the **sausage meat** into quarters, then place each **quarter** in a long strip, just off-centre, on each **pastry rectangle**. The **pork strip** should be the length of the **pastry** and about 1cm thick.

**b)** Spread a thin line of **onion marmalade** next to the **sausage meat**. Share the **grated cheese** evenly on top.

**c)** To form your **sausage rolls**, fold the **pastry** lengthways over the **fillings**. Press down lightly with a fork over the seams to secure. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*

## Time to Bake

**a)** Brush each **sausage roll** with **water**, sprinkle over the **black sesame seeds**, then cut each roll into 5 equal pieces.

**b)** Carefully transfer to a baking tray with the baking paper. Bake on the top shelf until golden brown and cooked in the middle, 15-20 mins. **IMPORTANT:** *The sausage meat is cooked when no longer pink in the middle.*

**c)** Once cooked, add to a sharing dish.

## Enjoy!