



# Baked Camembert with Pesto Pinwheel Dippers

Special Sides 25-35 Minutes • Veggie

4A

Find all your unchilled  
Market items in bag A.



Puff Pastry Sheet



Fresh Pesto



French Camembert



Pantry Items  
Oil

## Before you start

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

## Cooking tools

Baking paper, baking tray and aluminium foil.

## Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13)	1 pack
Fresh Pesto** 7)	64g
French Camembert** 7)	250g

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	315g	100g
Energy (kJ/kcal)	4534 /1084	1439 /344
Fat (g)	76.6	24.3
Sat. Fat (g)	43.5	13.8
Carbohydrate (g)	64.0	20.3
Sugars (g)	8.9	2.8
Protein (g)	32.2	10.2
Salt (g)	3.86	1.23

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

## Allergens

7) Milk 13) Cereals containing gluten

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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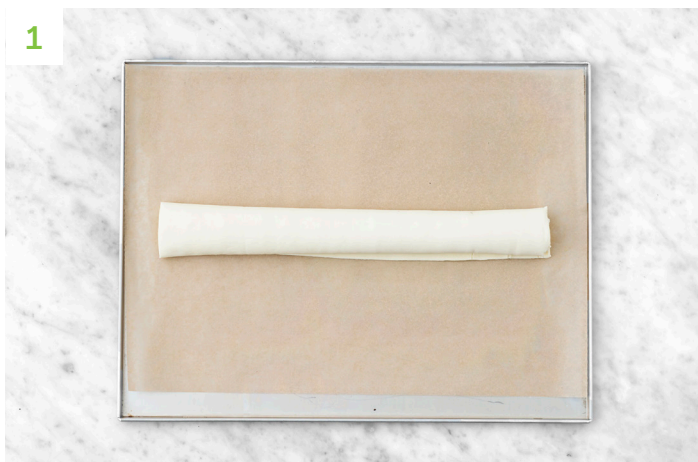
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1



2



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## On a Roll

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **puff pastry** from your fridge and allow to come up to room temperature.

**b)** Unfold the **puff pastry** onto a chopping board, keeping it on its baking paper.

**c)** Spread the **fresh pesto** evenly over the **pastry** in a thin layer, leaving a 1cm border on all sides.

**d)** Using the baking paper to help you, carefully roll the **pastry** from the long side to enclose the filling and make a **pastry log**.

## Ready, Steady, Bake

**a)** Trim (and discard) 1cm from each end of the **pastry log** to neaten, then carefully slice into 2cm thick rounds. You'll make approximately 12-16 rounds. **TIP:** A serrated knife makes slicing easier!

**b)** Place the **rounds**, cut-side up, onto a lined baking tray. Space them well apart so they can puff up.

**c)** Brush the **pastry pinwheels** with a little **oil**.

**d)** When the oven is hot, bake on the top shelf of your oven until golden, 20-25 mins.

## C'mon Camembert

**a)** While the **pesto pinwheels** bake, remove the **Camembert** from its packaging, then pop it into a large square of foil. Scrunch the edges together around the sides, but leave the foil open at the top.

**b)** Place the **Camembert** onto a lined baking tray. When the **pinwheels** have been in the oven for 5-10 mins, bake on the middle shelf until the **cheese** has melted, 15-20 mins.

**c)** When everything is baked, carefully slide the **Camembert** onto a serving platter. Arrange the **pesto pinwheels** around the **Camembert** for dipping and scooping.

Enjoy!