



White Chocolate & Blueberry Puff Pastry Swirls

with Tony's Chocolonely White Chocolate Raspberry Popping Candy Bar

Tony's Chocolonely 30-40 Minutes • Veggie

30A

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Puff Pastry Sheet



Tony's Chocolonely White Chocolate Raspberry Popping Candy Bar



Blueberries



Honey



Toasted Flaked Almonds

In collaboration with



Tony's Chocolonely

Tony's Chocolonely are the chocolate makers on a serious mission to end modern slavery in the chocolate industry.

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 and baking tray.

Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13)	1 pack
Tony's Chocolonely White Chocolate Raspberry Popping Candy Bar 7) 11)	1
Blueberries**	125g
Honey	30g
Toasted Flaked Almonds 2)	15g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	335g	100g
Energy (kJ/kcal)	5271/1260	1573/376
Fat (g)	73.7	22.0
Sat. Fat (g)	39.9	11.9
Carbohydrate (g)	131.6	39.3
Sugars (g)	74.8	22.3
Protein (g)	16.2	4.8
Salt (g)	1.28	0.38

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

Allergens

2) Nuts **7)** Milk **11)** Soya **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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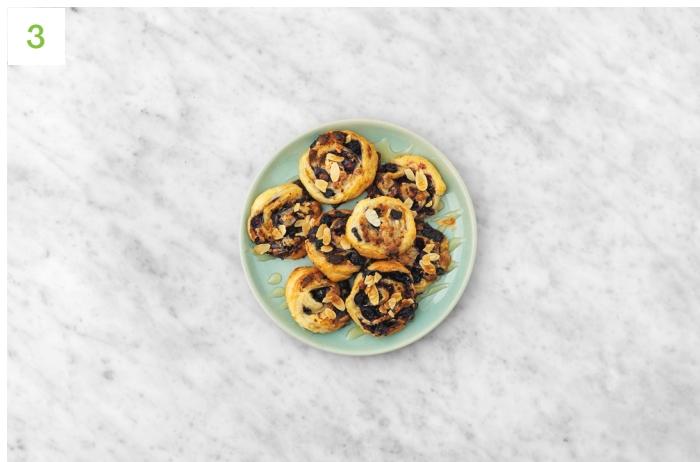
1



2



3



Get Prepped

- 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.
- Chop the **Tony's Chocolonely White Chocolate Raspberry Popping Candy Bar** into small pieces.
- Unroll the **puff pastry** (keeping it on its baking paper).
- Evenly sprinkle the **blueberries** and the **Tony's white chocolate** over the **pastry** and gently press down with your hands.

Let's Roll!

- Starting with one of the shorter sides, tightly roll the **pastry** up, encasing the **chocolate** and **blueberries**, to create a long **pastry log**.
- Chop the **pastry log** into 2cm wide **swirls**, flattening each **swirl** down slightly with your hand as you cut them. You will make approximately 10-12 **swirls**. Place each **swirl** onto a lined baking tray. **TIP:** Don't worry if any of the filling falls out as you transfer the swirls to your baking tray, just pop them on top of the swirls before you put them in the oven.
- If you have any, brush a little **milk** over your **swirls**, then bake on the top shelf of your oven until puffed and golden, 18-20 mins.

Serve your Tony's Treat

- Once baked, allow the **puff pastry swirls** to cool, 10-15 mins.
- Drizzle the **honey** over the **cooled swirls** and sprinkle over the **toasted flaked almonds** to finish. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Enjoy!