



# Baked Camembert and Cranberry Twists

with Puff Pastry and Fresh Rosemary

**Festive Flavours** 25-30 Minutes • 1 of your 5 a day • Veggie

2A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Rosemary



Dried Cranberries



Redcurrant Jelly



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

Bowl, baking paper, baking tray and aluminium foil.

## Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13)	1 pack
Rosemary**	1 bunch
Dried Cranberries	60g
Redcurrant Jelly	74g
French Camembert** 7)	250g

\*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	356g	100g
Energy (kJ/kcal)	4653 /1112	1309 /313
Fat (g)	63.8	17.9
Sat. Fat (g)	40.9	11.5
Carbohydrate (g)	101.0	28.4
Sugars (g)	42.7	12.0
Protein (g)	32.7	9.2
Salt (g)	3.41	0.96

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, mollusc, 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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## To Start

- 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.
- Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).
- Roughly chop the **dried cranberries**.



## Into the Oven

- Slice the **pastry** widthways into 2cm wide strips. Twist each **strip** 2-3 times to create your **cranberry twists**. You'll make approximately 8-10 **twists**.
- Place the **twists** onto a lined baking tray. Space them well apart so they can puff up.
- Brush the **pastry twists** with a little **oil** and sprinkle over the **chopped rosemary**.
- When the oven is hot, bake on the top shelf until golden, 20-25 mins.



## Make the Cranberry Twists

- Combine in a small bowl the **chopped cranberries** and the **red currant jelly**.
- Unfold the **puff pastry** onto a chopping board, keeping it on its baking paper.
- Spread the **cranberry mixture** evenly over the **pastry** in a thin layer.
- Using the baking paper to help you, carefully fold the **pastry** in half, then press firmly to secure the **fillings**.



## Serve Up a Festive Treat

- While the **cranberry twists** 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.
- Place the **Camembert** onto a lined baking tray. When the **twists** have been in the oven for 5-10 mins, bake on the middle shelf until the **cheese** has melted, 15-20 mins.
- When everything is baked, carefully slide the **Camembert** onto a serving platter. Arrange the **cranberry twists** around the **Camembert** for dipping and scooping.

## Enjoy!

