



Extra Special Christmas Brunch

with Kiwi Christmas Tree, Festive Cinnamon Swirls and Sausage Bacon Ciabatta

Festive Flavours 35-40 Minutes • 2 of your 5 a day

9A

Find all your unchilled Market items in bag A.



Jus-Rol Cinnamon Swirls Dough



White Chocolate Chips



Dried Cranberries



British Cumberland Sausages



British Streaky Bacon



Kiwi



Ciabatta



Greek Style Natural Yoghurt



Pantry Items

Butter, Honey, Tomato Ketchup

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 bowl.

Ingredients

Ingredients	Quantity
Jus-Rol Cinnamon Swirls Dough** 13	1
White Chocolate Chips 7 11	90g
Dried Cranberries	60g
British Cumberland Sausages** 14	4
British Streaky Bacon**	8 rashers
Kiwi**	3
Ciabatta 13	4
Greek Style Natural Yoghurt** 7	300g

Pantry	Quantity
Butter*	4 tsp
Honey*	2 tbsp
Tomato Ketchup*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1002/240
Fat (g)	12.3
Sat. Fat (g)	5.3
Carbohydrate (g)	24.6
Sugars (g)	11.8
Protein (g)	8.1
Salt (g)	0.89

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

Allergens

7) Milk **11**) Soya **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, 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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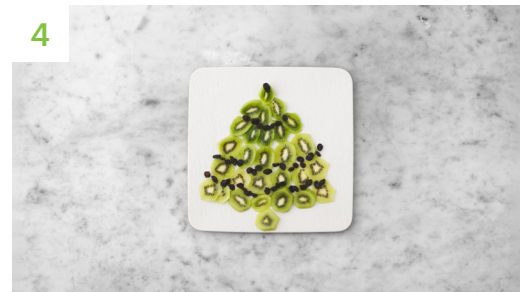
Prep the Cinnamon Swirls

a) Preheat your oven to 180°C/160°C fan/gas mark 4.

b) Open and unroll the **dough** from the **cinnamon swirl kits**.

c) Evenly divide the **cinnamon filling** over the **dough**, then spread to the edges. Sprinkle over the **white chocolate chips** and **half** the **dried cranberries**.

d) Starting from one of the short ends, roll up the **dough**. Using a sharp knife cut each log widthways into 6 pieces.



Build your Christmas Tree

a) When the **sausages** have 10-15 mins remaining, lay the **bacon** in a single layer onto the **sausage** baking tray and cook for the remaining time until golden brown and crispy, 10-15 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*

b) In the meantime, peel the **kiwis**, then cut into ½cm wide slices. Lay the **kiwi slices** onto a long serving plate, arranging them into the shape of a Christmas tree. Arrange the remaining cranberries to look like baubles.



Time to Bake

a) Pop each **piece**, cut-side up, onto a lined baking tray.

b) Place onto the middle shelf of your oven and bake until the top is crisp and golden, 12-14 mins.

c) Meanwhile, combine in a small bowl the **icing sugar** from the **cinnamon swirl kit** and **1 ½ tsp water**. Mix until smooth.

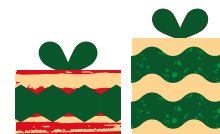
d) Once baked and cooled, drizzle over the **icing**.



Mix the Yoghurt

a) Halve the **ciabatta**, then pop the **ciabatta** into the oven to warm through, 2-3 mins. Once warmed, spread each **slice** with **butter** (see pantry for amount).

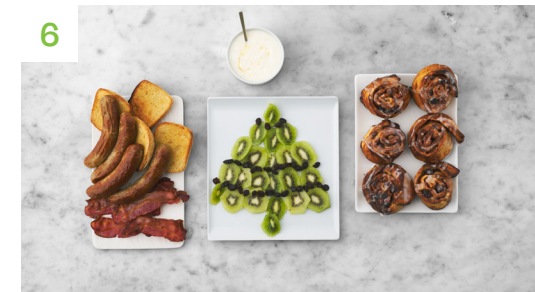
b) In a medium bowl, combine the **Greek style yoghurt** and **honey** (see pantry for amount).



Cook the Sausages

a) Next, increase your oven to 220°C/200°C fan/gas mark 7.

b) Pop the **sausages** onto a lined baking tray and, when the oven is up to temperature, bake on the middle shelf until golden brown and cooked through, 20-25 mins. Turn halfway through. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. They're cooked when no longer pink in the middle.*



Serve Up a Festive Treat

a) Once the **bacon** and **sausages** are cooked, lay a couple of **sausages** and a few pieces of **bacon** onto the **base** of each **ciabatta**. Drizzle over the **ketchup** (see pantry for amount), then sandwich on the **lid**.

b) Serve your **breakfast ciabattas** alongside your **kiwi Christmas tree**, **honeyed yoghurt** and **festive cinnamon swirls** to finish.

c) Gather around the table and tuck in

Enjoy!