



Cheesy Garlic Pull-Apart Scrolls

with Tomato Relish

Grab your Meal Kit with this symbol



Basic Sponge Mix



Garlic



Parsley



Greek-Style Yoghurt



Cheddar Cheese



Parmesan Cheese



Tomato Relish

Prep in: 25 mins
Ready in: 45 mins

Dive into these cheesy garlic pull-apart scrolls designed for easy sharing and bursting with maximum flavour. Pair them with a tangy tomato relish that adds a delightful zing to each bite!

Pantry items

Olive Oil, Butter, Milk

Before you start

Wash your hands and any fresh food.

You will need

Medium loaf tin lined with baking paper · Kitchen scales

Ingredients

	6 scrolls
olive oil*	refer to method
basic sponge mix	2 packets
garlic	2 cloves
parsley	1 bag
butter*	40g
Greek-style yoghurt	1 medium packet
milk*	½ cup
Cheddar cheese	2 large packets
Parmesan cheese	1 medium packet
tomato relish	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4850kJ (1159Cal)	1362kJ (325Cal)
Protein (g)	38.7g	10.9g
Fat, total (g)	40.3g	11.3g
- saturated (g)	24.1g	6.8g
Carbohydrate (g)	156g	43.8g
- sugars (g)	11.7g	3.3g
Sodium (mg)	3602mg	1012mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Grease and line the loaf tin with baking paper.
- Weigh out 300g of **basic sponge mix** (reserve the remaining for step 3!).
- Finely chop **garlic** and **parsley**.
- Place **garlic**, **parsley** and half of the **butter** in a small microwave-safe bowl and microwave in **10 second** bursts or until melted. Season with **salt** and **pepper**.

3



Bake the bread

- Lightly dust the work surface again with some of the remaining **basic sponge mix**. Roll **dough** into a 30cm x 40cm rectangle.
- Spread dough with **garlic-parlsey butter**, then top with **Cheddar cheese**.
- Roll up dough tightly from the long side to form a log. Slice into 6 equal portions.
- Arrange **scrolls**, cut-side up, in the lined loaf tin.
- Bake **scrolls** until lightly browned, **10-12 minutes**.
- Remove from oven. Sprinkle with **Parmesan cheese**. Bake until golden brown, **8-12 minutes**.
- Set aside to cool slightly in the tin, **15 minutes**.

2



Make the dough

- In a large bowl, add the measured **basic sponge mix**.
- Using your fingertips, rub the remaining **butter** into basic sponge mix, until resembling fine breadcrumbs. Add **Greek-style yoghurt** and the **milk**, then mix until dough comes together.
- Very lightly dust a work surface with some of the remaining **basic sponge mix**. Tip out dough and knead until smooth, **1-2 minutes**.

TIP: Don't worry if your mixture looks a little dry! It will come together as you knead the dough.

4



Serve up

- Transfer cheesy garlic pull-apart scrolls to a serving plater.
- Serve with **tomato relish**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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