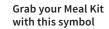
Cheesy Garlic Pull-Apart Scrolls with Tomato Relish









Basic Sponge













Parmesan Cheese

Cheddar Cheese



Tomato Relish

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 Item:

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.



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.



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.



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.



Serve up

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



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