



**HELLO
FRESH**

Cheesy and Spicy Bacon Gochujang Pinwheels

Sharing Dish | with Sun-Dried Tomato and Cheddar Cheese

Preparation time : 30 min.



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/cheesy-and-spicy-bacon-gochujang-pinwheels-158>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Grater, Baking Paper, Pan

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Puff Pastry Sheet (unit(s))	1	1	1
British Smoked Bacon Lardons (grams)	90	90	90
Mature Cheddar Cheese (grams)	60	60	60
Gochujang Paste (grams)	30	30	30
Sun-Dried Tomato Paste (grams)	25	25	25
Tomato Puree (grams)	30	30	30

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	3900 kJ
Energy (kcal)	932 kcal
Fat	59.4 g
of which saturates	30 g
Carbohydrate	70.2 g
of which sugars	14.4 g
Dietary Fibre	4.8 g
Protein	26.5 g
Salt	4.78 g

Allergens

Milk, Wheat, May contain traces of allergens, Soya, Cereals containing gluten

Always check the product labels for allergen information.



Fry the Bacon

- a) 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.
- b) Heat a drizzle of oil in a frying pan on medium-high heat.
- c) Once hot, add the bacon lardons and stir-fry until golden, 4-5 mins. Remove from the heat. IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.
- d) Meanwhile, grate the cheese. Pop the gochujang paste (use less if you'd prefer things milder), sun-dried tomato paste and tomato puree into a small bowl and add a pinch of sugar (if you have any). Stir together until combined.



Bake and Serve

- a) Line a baking tray with baking paper. Trim (and discard) 1cm from each end of the pastry log to neaten, then carefully slice into 2cm thick rounds. You'll make approximately 12-16 rounds. TIP: A serrated knife makes slicing easier!
 - b) Lay the rounds onto the baking tray, spaced well apart to allow them to puff.
 - c) Bake in your oven until golden, 20-25 mins.
 - d) Once baked, place the pinwheels on a sharing platter.
- Enjoy!



Roll With It

- a) Unfold the puff pastry onto a chopping board, keeping it on its baking paper.
- b) Spread the gochujang mixture evenly over the pastry in a thin layer, leaving a 1cm border on all sides.
- c) Evenly scatter over the cooked bacon lardons and grated cheese.
- d) Using the baking paper to help you, carefully roll the pastry from the long side to enclose the filling and make a pastry log.

Enjoy your meal!