SCRAMBLED EGG AND SMOKED SALMON BRUNCH ROLLS

Make weekend brunch extra special with an indulgent scrambled egg and smoked salmon brunch roll, made with fresh from the oven Paul Hollywood Ready To Bake Multi-Seed Rolls.

INGREDIENTS

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<tbody>
<tr>
<td>1 pack Paul Hollywood Ready</td>
<td>2 tbsp milk</td>
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<tr>
<td>To Bake Multi-Seed Rolls</td>
<td>1 tsp butter</td>
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<tr>
<td>4 free-range eggs</td>
<td>Few fresh chives, chopped</td>
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<td>Pinch salt and black pepper</td>
<td>120g pack smoked salmon</td>
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METHOD

1. Preheat the oven and bake the Multi-Seed Rolls according to the pack instructions.
2. Meanwhile crack the eggs into a bowl or jug with the salt, pepper and milk, then whisk with a fork.
3. When the rolls are ready, lift them out and allow to cool for a few minutes while you make the scrambled eggs.
4. Melt the butter in a medium sized non-stick saucepan and when it starts to bubble, pour in the egg mixture. Cook over a medium heat, stirring frequently and scraping the cooked egg off the bottom of the pan as it cooks. When it is almost set but not quite done to your liking, turn off the heat and stir in most of the chives. It will firm up a little more.
5. Cut the rolls in half and arrange the salmon nicely on the bases. Top with a generous spoonful of scrambled egg and sprinkle with the rest of the chives and a little extra black pepper, then pop on the lids.

Paul Hollywood
PASTA AND MEATBALL BAKE WITH RUSTIC ROLLS

Bring warmth and comfort into your home on cold winter nights. With Paul Hollywood Ready To Bake Rustic Rolls and a hearty and comforting pasta bake to enjoy snuggled up indoors.

INGREDIENTS

| 1 tsp butter | 2 cloves garlic, finely chopped |
| 250g good quality minced beef | ½ tsp dried oregano |
| 200g minced pork | Good pinch dried chilli flakes |
| 1 tbsp chopped fresh parsley | Good splash white wine (optional) |
| 3 tbsp milk | 1 tbsp tomato purée |
| 1-2 handfuls breadcrumbs | 1 tin or jar plum tomatoes, chopped |
| Pinch salt and black pepper | 100g grated cheese – a mix of cheddar and mozzarella is good |
| 2 tbsp olive oil | 300g macaroni or other small shape pasta |
| | Few fresh basil leaves |

METHOD

1. First make the meatballs – put the beef and pork mince, parsley, milk and breadcrumbs in a bowl and season with a good pinch of salt and pepper. Using clean hands, mix together really well then pop in the fridge for half an hour to firm up slightly.
2. Meanwhile make the sauce. Heat a saucepan over a low heat then add the olive oil, butter, garlic, oregano and chilli flakes and cook very gently for 3 minutes. Turn up the heat and add the wine then bubble for a minute. Add the tomato purée and tomatoes then fill the tin with cold water and pour into the sauce. Season with a pinch of salt and a good grind of black pepper then simmer for about 20 minutes.
METHOD CONT...

3. Form the meat mixture into approximately 16 small balls then fry them, turning frequently, for about 6-7 minutes or until just cooked through. Turn off the heat and set aside.

4. Cook the macaroni for 4 minutes less than the pack instructions – it will be a little hard at this stage. Drain and tip into the sauce and stir through. Pour the pasta and sauce into a large ovenproof dish then nestle the meatballs in amongst it and scatter over the cheese.

5. Preheat the oven to 200°C Fan. Put the dish onto a baking tray and cook in the oven for 15-20 minutes, adding the Rustic Rolls to the oven on a separate tray when you have 10 minutes left.

6. Scatter the basil over the pasta bake and serve with the rolls on the side for mopping up the sauce!
SMOKED SALMON AND CREAM CHEESE BRUNCH

For a lighter brunch try fresh cucumber and smoked salmon on freshly baked Paul Hollywood Multi-Seed Rolls.

INGREDIENTS

1 pack of 4 Paul Hollywood Ready To Bake Multi-Seed Rolls
10cm piece cucumber
100g cream cheese

100g smoked salmon
1 spring onion, finely sliced
1 red chilli, finely sliced
Black pepper
1 lime, cut into wedges

METHOD

1. Bake the rolls according to the pack instructions then set aside to cool slightly.
2. Use a speed peeler to make long ribbons of cucumber.
3. Slice the rolls in half then arrange on a platter or board with the smoked salmon and cucumber ribbons. Place the other ingredients into small bowls.
4. Serve on the platter and let people assemble their own! Spread the bases with a little cream cheese and some smoked salmon, add a few ribbons of cucumber and sprinkle on spring onions, chilli, black pepper and lime juice to taste.
SIMPLE AND DELICIOUS
BACON CRUSTY ROLLS

Brighten your morning with a simply delicious breakfast roll.
Bacon, your favourite sauce and a warm and aromatic Paul Hollywood
Ready To Bake Crusty Roll. What could be better?

INGREDIENTS

1 pack Paul Hollywood Ready To Bake Crusty Rolls
10-12 thin rashers streaky bacon (smoked or unsmoked)
Tomato ketchup

METHOD

1. Preheat the oven and bake the Crusty Rolls according to the pack instructions.
2. Meanwhile cut the bacon rashers in half then grill until they’re nice and crispy.
3. Split the rolls in half and divide the bacon between them. Add a dollop of ketchup
   and serve.

Serves 4
Takes approx
20 minutes
CHEESE AND PICKLE SANDWICHES

A warm Paul Hollywood Ready To Bake Crusty Roll, fresh from the oven, and your choice of chutney with strong cheese is the perfect comfort lunch.

INGREDIENTS

1 pack Paul Hollywood Ready To Bake Crusty Rolls Butter
Mature cheddar or other strong cheese of your choice
(Lancashire or Wensleydale are also great)
4-6 tsp sweet pickle or chutney of your choice

METHOD

1. Preheat the oven and bake the Crusty Rolls according to the pack instructions.
2. Leave the rolls to cool a little, but while they’re still warm, slice in half and spread a little butter onto the base of each one.
3. Cut the cheese into chunky slices and add to each roll then top with a spoonful of pickle or chutney, add the lids and serve.

Paul Hollywood
CHILLI CHEESE ON TOAST

Spicy, warming and served with gooey melted cheese.
Paul Hollywood Multi-Seed Rolls take your favourite cheese to new heights.

INGREDIENTS

1 pack Paul Hollywood Ready To Bake Multi-Seed Rolls
4 handfuls mature cheddar cheese, grated (or use your favourite cheese)
4 tsp chilli jam or spicy tomato relish

METHOD

1. Preheat the oven and bake the Multi-Seed Rolls according to the pack instructions, then remove and slice in half.
2. Place the halved rolls on a baking tray or grill rack, cut side facing upwards. Spread the bottom halves with a generous layer of chilli jam or tomato relish then divide the cheese between them.
3. Pop the tray under the grill and cook until bubbling and golden on top and serve with the tops of the rolls alongside.

Paul Hollywood
**PASTRAMI AND SWISS CHEESE TOASTED SANDWICH**

Enjoy a warming and satisfying sandwich with Paul Hollywood Multi-Seed Rolls fresh from the oven, pastrami, gherkins and mouth-watering melted cheese.

**INGREDIENTS**

- 1 pack Paul Hollywood Ready To Bake Multi-Seed Rolls
- 4 tsp mustard (Dijon, Wholegrain, English or American style mustard)
- 8 slices pastrami
- 4-8 slices swiss cheese such as Emmental or Gruyère
- Pickled gherkins, sliced

**METHOD**

1. Preheat the oven and the grill. Bake the Multi-Seed Rolls according to the pack instructions.
2. When the rolls are ready, lift them out and allow to cool for a minute then slice in half and put the bases back onto the baking tray. Keep the lids warm to one side.
3. Spread a little mustard over each of the bases then top with a couple of slices of pastrami and one or two slices of cheese.
4. Place under a medium hot grill for a minute or two until the cheese is melting and just starting to turn golden.
5. Add a couple of sliced gherkins and pop on the lids. Serve with mayo and sauerkraut on the side if you like, for a New York Deli style lunch.
SAUSAGE CASSEROLE WITH MULTI-SEED ROLLS

There’s nothing like a warming, rustic casserole to warm up a cold winter day, and it’s even better if it comes with freshly baked Paul Hollywood Ready To Bake Multi-Seed Rolls.

INGREDIENTS

- 1 pack Paul Hollywood Ready To Bake Multi-Seed Rolls
- 8 sausages
- 1 tbsp light olive oil
- 1 large onion, chopped
- 800g potatoes, new or old is fine, scrubbed but not peeled
- ½ stalk celery, sliced
- 4 large carrots, peeled and roughly chopped
- ½ tsp dried mixed herbs
- 1 tsp tomato purée
- 500ml beef stock
- Black pepper
- Dash Worcestershire sauce
- 1 tsp Gravy granules
- Green vegetables

METHOD

1. Preheat the oven to 160°C fan. Heat a large ovenproof casserole dish or large lidded ovenproof saucepan and add the oil and sausages. Fry for about 6-7 minutes, turning frequently until almost cooked. Lift onto a plate, leaving some oil in the pan.
2. Add the onion to the casserole and fry gently for 6-8 minutes then add the potatoes, carrots, celery, herbs and tomato purée. Pour over the beef stock and season with black pepper and a dash of Worcestershire sauce. Make sure the vegetables are just covered by the stock and if not, add another splash of water. Stir through the gravy granules then bring to a gentle simmer. Place on the lid and cook in the oven (or on the hob) for about 20 minutes.
3. Remove the casserole and stir well. Add the sausages to the casserole and return to the oven for another 20 minutes or until the potatoes are cooked and the sauce has thickened and reduced slightly.
4. Bake the Multi-Seed Rolls according to pack instructions.
5. Serve the casserole with the warm Multi-Seed Rolls and butter and with some steamed green vegetables on the side.
ROSEMARY AND SEA SALT ROLLS

Give your dinner party a homemade touch by serving up these easy and delicious rosemary and sea salt rolls with Paul Hollywood Ready To Bake Crusty Rolls.

INGREDIENTS

1 pack Paul Hollywood Ready To Bake Crusty Rolls
2 tbsp extra virgin olive oil

Few sprigs fresh rosemary, leaves only
Sea salt flakes
Black pepper
Optional – 1 clove garlic, crushed

METHOD

1. Preheat the oven as per pack instructions and bake the Crusty Rolls for 3-4 minutes.
2. Remove the tray from the oven and drizzle over the olive oil then sprinkle a generous pinch of sea salt flakes over each one, followed by the rosemary and a little black pepper.
3. Return to the oven for the rest of the cooking time then serve as a starter or as a dish on a buffet.

Tip: if you like, mix a clove of crushed garlic with the olive oil before drizzling over the rolls. You could also add a pinch of chilli flakes too.