

Baked Camembert Wreath

This crowd-pleasing classic of baked camembert served with Paul Hollywood Ready To Bake Crusty and Multi-Seed Rolls makes the perfect table centerpiece for festive celebrations.



Serves 7-8 Takes approx. 25 minutes

Ingredients

7 or 8 Paul Hollywood Ready To Bake Rolls – a mixture of Crusty and Multi-Seed Rolls works well

1 whole camembert cheese
A few sprigs of fresh rosemary
Cranberry sauce
Black pepper

Method

1. Preheat the oven to 200°C fan. Place the crusty and multi-seed rolls onto a baking tray and bake in the oven for 8-10 minutes.
2. Unwrap the camembert and transfer to a small round baking dish (it needs to fit quite snugly). Place on another baking tray and make a few slashes in the rind on the top. Sprinkle over some rosemary leaves and a little black pepper. Bake in the oven at the same time as the rolls.
3. Remove the rolls from the oven and set aside. Continue to bake the cheese for 5-10 more minutes if needed, until it is melted in the middle.
4. Carefully transfer the cheese to the middle of a large board or plate then arrange the rolls around the edge. Serve some cranberry sauce in a pot at the side. Let everybody pick a roll, tear into chunks and dunk in the melted cheese.

Paul Hollywood

Selection Of Sharing Platters With Crusty, Multi-Seed Rolls And Rustic Rolls

What better way is there to celebrate the festive season than a get together with friends and family. With these delicious platters there will be something for everyone to enjoy.



Serves 8-12 Takes approx. 20 minutes

For the meat platter

Ingredients

4 Paul Hollywood Ready To Bake Rustic Rolls
Selection of charcuterie - cured meats and salami
Rustic pâté
Olives
A few mixed salad leaves

Method

1. Preheat the oven to 200°C fan. Place the rustic rolls onto a baking tray and bake in the oven for 8-10 minutes.
2. Arrange the warm rolls on a large serving plate or platter with a little bowl of olives.
3. Add the charcuterie and garnish with a few salad leaves then let everyone help themselves to a selection.

Cont...



For the cheese board

Ingredients

4 Paul Hollywood Ready To Bake Crusty Rolls
Selection of cheeses – choose some hard and some soft, some stronger and some milder cheeses
Grapes and figs or pears
A few walnuts

Method

1. Preheat the oven to 200°C fan. Place the crusty rolls onto a baking tray and bake in the oven for 8-10 minutes.
2. Arrange the rolls on a large serving board or slate with the wedges of cheese.
3. Add the grapes, quartered figs or pears and nuts and serve while the rolls are warm.

For the fish platter

Ingredients

4 Paul Hollywood Ready To Bake Multi-Seed Rolls
Selection of fish – try smoked salmon, cooked shell-on prawns, mackerel pâté etc
Small pack cooked cold water prawns
Crisp lettuce leaves (such as romaine or cos), a few small leaves kept whole and the rest finely shredded
A few slices of cucumber, quartered
Marie rose sauce
Paprika
Fresh dill and lemon wedges to garnish

Method

1. Preheat the oven to 200°C fan. Place the multi-seed rolls onto a baking tray and bake in the oven for 8-10 minutes.
2. Make the mini prawn cocktails. Place the shredded lettuce into some mini shot glasses then add a whole leaf and some cucumber quarter-slices. Add a dollop of marie rose sauce followed by a few prawns then sprinkle on a pinch of paprika.
3. Arrange the rolls on a large serving board with the mini prawn cocktails and bowl of mackerel pâté. Fill the rest of the platter with the salmon and prawns and garnish with the lemon and dill.



Paul Hollywood

Assorted Party Crostini With Crusty, Multi-Seed And Rustic Rolls

Use these Paul Hollywood Ready To Bake Rolls to create some show stopping canapes, sure to impress your party guests.



Serves approx 6 crostini of each flavour
Takes approx. 40 minutes

For the pear and walnut crostini

Ingredients

2 Paul Hollywood Ready To Bake Rustic Rolls
2 tbsp cream cheese
1 small pear, very thinly sliced
A few walnuts, roughly chopped
A few rosemary leaves

Method

1. Preheat the oven to 200°C fan. Place the rustic rolls onto a baking tray and bake in the oven for 8 minutes.
2. Cut the rolls into thin slices then toast under the grill until golden on both sides.
3. Spread a little cream cheese onto each slice then add a couple of slices of pear. Top with a few chopped walnuts and some rosemary.

Cont...



For the pesto and tomato crostini

Ingredients

2 Paul Hollywood Ready To Bake Multi-Seed Rolls
12 cherry tomatoes, halved
1 tbsp extra virgin olive oil
1 tsp balsamic vinegar
Few sprigs fresh thyme or oregano (or pinch dried oregano)
Salt and pepper
2 tbsp pesto

Method

1. Preheat the oven to 200°C fan. Place the multi-seed rolls onto a baking tray and bake in the oven for 8 minutes then set aside.
2. Place the tomatoes, cut side upwards, onto a baking tray then drizzle with a little olive oil and the balsamic vinegar. Season with salt and pepper then sprinkle over the herbs. Roast in the oven for 10-15 minutes.
3. Cut the rolls into thin slices then toast under the grill until golden on both sides.
4. Spread a little pesto onto each slice then top with a few roasted tomatoes.

For the blue cheese and fig crostini

Ingredients

2 Paul Hollywood Ready To Bake Crusty Rolls
Creamy blue cheese such as Gorgonzola
3 baby figs, quartered
A few fresh thyme leaves
Runny honey

Method

1. Preheat the oven to 200°C fan. Place the rolls onto a baking tray and bake in the oven for 8 minutes.
2. Cut the rolls into thin slices then toast under the grill until golden on both sides.
3. Add a little blue cheese to each toast and top with a couple of pieces of fig and some fresh thyme leaves. Drizzle with a little honey just before serving.



Paul Hollywood

Scallops In Lemon Butter With Pea Purée Served On Rustic Rolls

For the perfect Christmas Day or New Year's Eve starter, try these fresh scallops, delicately flavored with lemon butter and complemented with pea puree, served on warm slices of Paul Hollywood Ready to Bake Rustic Rolls.



Serves 4 Takes approx. 45 minutes

Ingredients

2 Paul Hollywood Ready To Bake Rustic Rolls
200g frozen peas
1 clove garlic, unpeeled and smashed
1 tsp veg stock powder or half a vegetable stock cube
Good pinch sea salt
Extra virgin olive oil
1 lemon, zested and juiced

16-18 fresh scallops (small ones work best), patted dry with kitchen paper
2 tbsp salted butter
1-2 tsp oil
Black pepper
A few sprigs flat leaf parsley, leaves only
Salad leaves
1 lemon, cut into small wedges to serve

Method

1. Preheat the oven to 200°C fan. Place the rustic rolls onto a baking tray and bake in the oven for 7-8 minutes.
2. Place the peas in a small saucepan and pour over boiling water to just cover them. Heat and leave to cool for a few minutes.
3. Drain the peas and add to a small food processor or blender with a pinch of salt, 1 tbsp olive oil and the juice of half a lemon. Whizz to a puree, scraping down the sides a few times. Add a little more oil and lemon juice if needed – it needs to be a thick spreading consistency.



Method cont...

4. Cut the rustic rolls diagonally into 4 slices (you can eat the ends with a bit of butter!)
Heat a griddle pan or frying pan over high heat. Drizzle a little olive oil onto the slices and toast in the griddle pan for a couple of minutes on each side.
5. Spread some pea puree over each slice and place two slices onto each plate.
6. Heat a large frying pan over high heat and add 1-2 tsp oil, enough to just lightly cover the pan. Add the scallops and cook for 2 minutes, without moving them, until golden. Then quickly turn them all over and add the butter and half of the lemon zest. Cook for a further minute or two, basting with the butter – they will be warm but not piping hot in the middle. Don't overcook or they will be chewy.
7. Add two or three scallops to each slice of toast and spoon over a little of the lemon butter. Scatter over the parsley and rest of the zest. Season with black pepper and serve with lemon wedges for squeezing over.



Paul Hollywood

Wild Mushrooms In Cream Sauce : On Toasted Multi-Seed Rolls

A delicious starter to enjoy over the festive season, these wild mushrooms work just as well with an oat-based cream alternative for a vegan option.



Serves 4 Takes approx. 30 minutes

Ingredients

4 Paul Hollywood Ready To Bake
Multi-Seed Rolls
1-2 tbsp extra virgin olive oil or butter
150g mixed wild mushrooms such as oyster,
shitake, girolles
1 clove garlic, crushed
125ml double cream or vegan alternative

Small bag mixed leaf and watercress
salad
Small pot pomegranate seeds (or seeds
from one fruit)
3 tbsp extra virgin olive oil
1 tbsp lemon juice or white wine vinegar
Pinch sea salt and black pepper

Method

1. Preheat the oven to 200°C fan. Place the multi-seed rolls onto a baking tray and bake in the oven for 8 minutes.
2. Heat the butter or 1-2 tbsp olive oil in a large frying pan and add the mushrooms. Fry for a few minutes until just cooked and golden then stir in the garlic and cook for another minute. Turn down the heat to minimum and stir in the cream (or vegan alternative) and season with a pinch of salt and black pepper. Heat through then turn off the heat and stir through the parsley.



Method cont...

3. Meanwhile, split the rolls in half and lightly toast under the grill until golden. Arrange the leaves onto small plates and scatter over the pomegranate seeds. Mix together the oil, lemon juice or vinegar and a pinch of salt then drizzle the dressing over the salad. Place a toasted roll on to each plate.
4. Divide the creamy mushrooms between the rolls and grind over a little more black pepper before serving.



Paul Hollywood



Pigs In Blankets Leftovers Rustic Roll Sandwich

Christmas Day leftovers are too good to resist! Make sure to cook some extra pigs in blankets for the main event so you have some leftover for this hearty Boxing Day sandwich.



Serves 2 Takes approx. 20 minutes

Ingredients

2 Paul Hollywood Ready To Bake Rustic Rolls
6-8 leftover large pigs in blankets
(depending on size)
2 tbsp leftover stuffing
A few leftover sprouts (optional!)

2 tbsp mayonnaise
Black pepper
1 tsp chopped fresh sage leaves
Cranberry sauce

Method

1. Preheat the oven to 200°C fan. Place the rustic rolls onto a baking tray and bake in the oven for 8-10 minutes.
2. At the same time, re-heat the leftover pigs in blankets in the oven, ensuring they are completely heated through.
3. Meanwhile, slice the sprouts in half. Add a little oil to a small frying pan over medium heat and sauté the sprouts for about 5 minutes, until well heated through and golden.
4. Mix together the mayonnaise and sage leaves with a very generous grind of black pepper.
5. Split the warm rolls and spread a little sage and pepper mayo on the bottom halves. Top each with two pigs in blankets, a few sautéed sprouts and a little crumbled leftover stuffing. Add a dollop of cranberry sauce and pop on the lids.

Paul Hollywood

Roasted Squash And Feta Crusty Roll Sandwiches

If you're having roasted squash as a vegetarian Christmas Day main course, turn any leftovers into this delicious sandwich. You can make it vegan by using vegan Greek style cheese in place of regular feta and vegan spread or olive oil in place of the butter.



Serves 4 Takes approx. 30-45 minutes
(depending on whether you have leftover squash)

Ingredients

2 Paul Hollywood Ready To Bake Crusty Rolls
½ butternut squash, peeled and diced fairly small, or leftover roasted squash, diced
4 tbsp olive oil
1 red onion, chopped

40g pecan nuts, roughly chopped
100g feta cheese
A few small fresh sage leaves
A little butter or vegan butter
Large handful of baby spinach

Method

1. Preheat the oven to 200°C fan. Place the crusty rolls onto a baking tray and bake in the oven for 8-10 minutes.
2. If you don't have leftover roasted squash, add the diced raw squash to a roasting tin and drizzle over 1 tbsp olive oil. Add a pinch of salt and pepper and roast in the oven for 10 minutes at the same time as the rolls.
3. Remove the rolls and set aside. Add the onion, nuts and feta to the roasting tin with the squash and add a little more olive oil if needed. Return to the oven for another 10-12 minutes (if you do have leftover squash, just add it to a roasting tin along with the onion, nuts and feta and bake for 10-12 minutes).



Method cont...

4. When the vegetables are almost ready, heat a small frying pan with 1-2 tbsp olive oil over high heat and add the sage leaves. Fry for just a minute until crispy but don't allow it to burn. Lift out with a fork onto a piece of kitchen paper.
5. Split the warm rolls and butter them (or use vegan butter or just a little olive oil) then add some baby spinach leaves. Divide the roasted squash and feta between the rolls then add a few sage leaves to each one. Pop on the lids and serve warm.



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