BRIE, PEAR AND ROASTED HAZELNUT CRUSTY ROLLS

INGREDIENTS

1 pack Paul Hollywood Ready To Bake Crusty Rolls
160g brie

20g roasted hazelnuts, chopped
2 pears
20g fresh rocket

METHOD

1. Preheat the oven and bake the Crusty Rolls according to the pack instructions.
2. Whilst the rolls are cooking thinly slice the brie and the pears.
3. Once the rolls are baked, slice in half before layering the sliced brie and chopped hazelnuts onto the base of the roll.
4. Place the base of the roll under the grill for a couple of minutes to allow the brie to melt.
5. Top with the sliced pear and some fresh rocket to serve.