

Cheese Wheels

Allergens – **Gluten**, **Milk** & **Egg**

Ingredients

Quantity	Ingredient
600 g	Soft Bap Mix (contains Wheat)
1 kg	Potatoes
500 g	Cheddar Cheese
200 g	Onions (chopped & sautéed)
150 g	Eggs (3)



Vegetable and accompaniment is provided based on the current menu

Method

1. Boil the potatoes and mash them.
2. Grate the cheese and mix into the potatoes together with the sautéed onions and eggs.
3. Make up the bread mix and roll out into a thin rectangle.
4. Spread the potato/cheese mix over the bread dough and roll into a tubular length.
5. Slice the rolled bread/cheese/potato mixture into individual wheels.
6. Place on an oiled or non-stick baking tray.
7. Bake at 170°C, 350°F, Gas 4 for 20 -25 minutes.

Nutritional Content per 100g

Energy (kcal)	Fat (g)	Saturated Fats (g)	Sugar (g)	Salt (mg)	Carbs (g)
= 261.5	= 11.1	= 6.2	= 4.8	= 0.7	= 27.7

Portion size - Primary – 100g