

# Puff pastry pinwheels with teriyaki mushrooms

Total time **30 mins** 10 mins preparation time 20 mins cooking time

Nutritional facts (per portion):

**1,800 kJ / 430 kcal**

Fat: **28 g** Protein: **8 g**

Carbohydrates: **35 g**

## INGREDIENTS

**2 portion(s)**

|               |                                   |
|---------------|-----------------------------------|
| <b>200 g</b>  | mushrooms                         |
| <b>60 g</b>   | onion                             |
| <b>20 ml</b>  | rapeseed oil                      |
| <b>40 ml</b>  | <u>Kikkoman Teriyaki Marinade</u> |
| <b>200 g</b>  | puff pastry                       |
| <b>1</b>      | egg yolk, for brushing            |
| <b>60 g</b>   | mayonnaise                        |
| <b>2 tbsp</b> | fresh dill, chopped               |

## PREPARATION

### Step 1

**200 g** mushrooms - **60 g** onion - **20 ml** rapeseed oil - **40 ml** Kikkoman Teriyaki Marinade

Slice the mushrooms and onion, then sauté in the rapeseed oil. Add the Kikkoman Teriyaki Marinade and cook until most of the liquid has evaporated.

### Step 2

**200 g** puff pastry - **1** egg yolk, for brushing  
Unroll the puff pastry, spread the filling over it and roll up into logs. Slice the logs into smaller pieces to create pinwheels and brush with the egg yolk. Bake at 200°C for 15–18 minutes until golden.

### Step 3

**60 g** mayonnaise - **2 tbsp** fresh dill, chopped  
Mix the mayonnaise with the chopped dill and serve as a dip for the rolls.