KIKKOMAN

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)

200 g	mushrooms
60 g	onion
20 ml	rapeseed oil
40 ml	Kikkoman Teriyaki Marinade
200 g	puff pastry
1	egg yolk, for brushing
60 g	mayonnaise
2 tbsp	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.