



UCCOOK

Parmalat's Brie & Cranberry Baguette

with an artichoke salad & Parmalat's Rosemary & Thyme Butter

We've got a gift for you, Chef, courtesy of Parmalat! A toasted sourdough baguette is stuffed with thick slices of rich brie, tart cranberry jam, crunchy walnuts and slices of onion caramelised in Parmalat's Rosemary & Thyme Butter. Served with an artichoke, cucumber, and green leaf salad dressed in a balsamic vinaigrette. A thymeless and un-brie-lievable classic!

Hands-on Time: 15 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Parmalat

 Veggie

 Paserene | Bright Chardonnay

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Ingredients & Prep

30g	Parmalat's Rosemary & Thyme Butter
1	Red Onion <i>½ peeled & roughly sliced</i>
10g	Walnuts <i>roughly chopped</i>
1	Sourdough Baguette <i>sliced in half lengthways</i>
15ml	Balsamic Vinegar
20g	Green Leaves <i>rinsed</i>
25g	Artichoke Hearts <i>drained & cut into bite-sized pieces</i>
50g	Cucumber <i>cut into half-moons</i>
60g	Brie Cheese <i>sliced</i>
30ml	Cranberry Jam

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Butter (optional)

1. CARAMELISED ONIONS Place a pan over medium heat with a drizzle of oil and Parmalat's Rosemary & Thyme Butter. When hot, fry the sliced onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and cover.

2. NUTS FOR WALNUTS While the onion is caramelising, place the chopped walnuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. CRISPY BAGUETTE Smear the cut-sides of the baguette with butter or drizzle with oil. Return the pan to medium heat. When hot, add the baguette, cut-side down, and toast until browned, 1-2 minutes.

4. ARTICHOKE SALAD In a salad bowl, combine the vinegar, a drizzle of olive oil, a sweetener, and seasoning. Toss through ½ the rinsed green leaves, the artichoke pieces, the cucumber half-moons, and ½ the toasted walnuts.

5. ASSEMBLE! Top the bottom half of the toasted baguette with the remaining green leaves, the brie slices, and the caramelised onion. Dollop over the cranberry jam, and sprinkle over the remaining walnuts. Close up the baguette and side with the dressed salad. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	945kJ
Energy	226kcal
Protein	6.4g
Carbs	25g
of which sugars	4.9g
Fibre	3.7g
Fat	11.2g
of which saturated	5.6g
Sodium	301mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,
Tree Nuts

Cook
within
4 Days