



# UCOOK

## 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!

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**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

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**Serves:** 4 People

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**Chef:** Parmalat

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 Veggie

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 Paserene | Bright Chardonnay

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## Ingredients & Prep

120g	Parmalat's Rosemary & Thyme Butter
2	Red Onions <i>peeled &amp; roughly sliced</i>
40g	Walnuts <i>roughly chopped</i>
4	Sourdough Baguettes <i>sliced in half lengthways</i>
60ml	Balsamic Vinegar
80g	Green Leaves <i>rinsed</i>
100g	Artichoke Hearts <i>drained &amp; cut into bite-sized pieces</i>
200g	Cucumber <i>cut into half-moons</i>
250g	Brie Cheese <i>sliced</i>
125ml	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, 12-15 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 baguettes with butter or drizzle with oil. Return the pan to medium heat. When hot, add the baguettes, 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 baguettes 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 baguettes 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