



UCCOOK

Fig Preserve & Brie Croissant

with fresh basil & almonds

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Lunch: Serves 1 & 2

Chef: Samantha du Toit

Nutritional Info	Per 100g	Per Portion
Energy	1549.2kJ	3175.8kJ
Energy	370.3kcal	759.1kcal
Protein	10g	20.4g
Carbs	37.3g	76.4g
of which sugars	15.7g	32.1g
Fibre	2.2g	4.6g
Fat	20.2g	41.3g
of which saturated	10.4g	21.3g
Sodium	348.1mg	713.6mg

Allergens: Gluten, Tree Nuts, Wheat, Cow's Milk, Soya

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Croissant/s
1 unit	2 units	Fig & Raisin Preserve
40g	80g	Brie Cheese <i>slice</i>
5g	10g	Fresh Basil <i>rinse & roughly tear</i>
10g	20g	Almonds

From Your Kitchen

Seasoning (Salt & Pepper)
Water

1. **WARM CROISSANT** Heat the croissant/s in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
2. **A CHEERS TO LUNCH** Spread fig & raisin jam over the inside of the croissant/s. Top with the brie slices, the basil leaves, and the almonds. Close up and enjoy, Chef!