



# UCCOOK

## Mozzarella, Tomato & Basil Croissant

with balsamic reduction

Inspired by the Caprese salad, a warm, buttery croissant is layered with creamy slices of mozzarella, peppery fresh basil, tangy tomato and a drizzle of balsamic vinegar. A fantastic combination of simple flavours, Chef!

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**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

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**Serves:** 1 Person

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**Chef:** Jemimah Smith

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\*New Lunch

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Ingredients & Prep

1	Croissant
1	Tomato <i>rinse &amp; slice ½ into rounds</i>
60g	Mozzarella Cheese <i>slice</i>
5g	Fresh Basil <i>rinse</i>
15ml	Balsamic Reduction

From Your Kitchen

Salt & Pepper  
Water

1. **LE CROISSANT** Heat the croissant in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
2. **DELICIEUX** Fill the croissant with the sliced tomato, the sliced cheese, and the rinsed basil. Drizzle over the balsamic reduction before closing up!

Nutritional Information

Per 100g

Energy	1000kj
Energy	239kcal
Protein	7.3g
Carbs	24g
of which sugars	10.4g
Fibre	1.4g
Fat	12.3g
of which saturated	7g
Sodium	221.9mg

Allergens

Gluten, Wheat, Sulphites, Soy, Cow's Milk

Eat  
Within  
4 Days