



UCOOK

Fig Preserve & Brie Croissant

with green leaves & almonds

Think cheese platters are only for weekends, Chef? Not if you capture it in a croissant! Simply take one warm, buttery croissant, smear with a fig & raisin preserve, and top with slices of brie, fresh greens & almonds. It's sophistication on a lunch plate.

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Serves: 2 People

Chef: Samantha du Toit

*New Lunch

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Ingredients & Prep

2	Croissants
2 units	Fig & Raisin Preserve
80g	Brie Cheese <i>slice</i>
20g	Green Leaves <i>rinse</i>
20g	Almonds

From Your Kitchen

Salt & Pepper
Water

1. WARM CROISSANT Heat the croissants 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 croissants. Top with the brie slices, the rinsed green leaves, and the almonds. Close up and enjoy, Chef!

Nutritional Information

Per 100g

Energy	1536kJ
Energy	367kcal
Protein	9.8g
Carbs	37g
of which sugars	15.4g
Fibre	2.8g
Fat	19.9g
of which saturated	10.3g
Sodium	341mg

Allergens

Gluten, Wheat, Tree Nuts, Soy, Cow's Milk

Eat
Within
4 Days