



UCCOOK

Brie, Biltong & Onion Marmalade Sarmie

with dumpy health bread

Hands-on Time: 10 minutes

Overall Time: 10 minutes

Lunch: Serves 3 & 4

Chef: Samantha du Toit

Nutritional Info	Per 100g	Per Portion
Energy	1385kj	3530kj
Energy	331kcal	844kcal
Protein	22g	56g
Carbs	31g	79g
of which sugars	3.2g	8.2g
Fibre	6.3g	16g
Fat	14.3g	36.4g
of which saturated	3.4g	8.7g
Sodium	545mg	1391mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [\[Serves 4\]](#)

6 slices	8 slices	Dumpy Health Bread
30g	40g	Salad Leaves
90g	120g	Brie Cheese
150g	200g	Beef Biltong
45g	60g	Chaloner Onion Marmalade

From Your Kitchen

Seasoning (Salt & Pepper)

Water

1. **BEGIN WITH BREAD** Toast the bread in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.

2. **BRIE & BILTONG = BRILLIANT!** Top one of the bread slices with the salad leaves, the brie cheese, and the biltong. Dollop over the onion marmalade. Close up and tuck in, Chef!