



UCCOOK

Biltong & Brie Flatbreads

with onion marmalade

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Bertha Wines | Bertha Shiraz

Nutritional Info	Per 100g	Per Portion
Energy	1177kJ	4759kJ
Energy	282kcal	1138kcal
Protein	17.2g	69.4g
Carbs	24g	96g
of which sugars	7.7g	31.3g
Fibre	1.1g	4.3g
Fat	12.4g	50.2g
of which saturated	5.7g	23.1g
Sodium	625mg	2525mg

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

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
6	8	Pita Flatbreads
150ml	200ml	Hickory BBQ Sauce
300g	400g	Grated Mozzarella & Cheddar Cheese
90g	120g	Brie Cheese <i>slice</i>
150g	200g	Beef Biltong <i>roughly chop</i>
75g	100g	Chaloner Onion Marmalade
15ml	20ml	Dried Chilli Flakes
15g	20g	Fresh Basil <i>rinse & pick</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water

- 1. BBQ, BRIE & BILTONG** Preheat the oven to 200°C. Spread the BBQ sauce on the base of the flatbreads. Top with the cheese mix, brie and biltong. Cook until the cheese is golden, 6-8 minutes.
- 2. FINISHING TOUCHES** Remove from the oven and dollop over the onion marmalade, scatter over the chilli flakes, and garnish with basil. Enjoy!