



UCOOK

Parmalat's Brie & Cranberry Baguette

with an artichoke salad & Parmalat's Rosemary & Thyme Butter

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Overall Time: 9: ~ & fl ~ Z ~ \$

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Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

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2"t&~"3Zll~t

? O \* "@. fi.  
*peeled & roughly sliced*

78. /' . žɪ\$  
*roughly chopped*

7      5' žŁ\*~žŁ " "3Ł žŁ II\$  
sliced in half lengthways

98&' 3/'\$&f#<fi~./L

A8. BŁŹ. "C / ° ~ \$  
*rinsed*

: 8. ) 1bf# ~ - ~ D~/1b\$  
drained & cut into  
bite-sized pieces

?88, !Ž#Ž&+ť  
*cut into half-moons*

3. *sliced*

>8&' ! 7. + 77 "7&

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1. CARAMELISED ONIONS %/#"/./...~t~&\*fz&\*"/i, m"/  
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 i)~"/~f/i/&/t~Z~\*\*"/\$~i,~t40&~t~t&~i~"/,~Z\$/.\$./,~\*  
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2. NUTS FOR WALNUTS      "f" "i" ~. fi. "s" #/ & "f" "i" / # "i" ~  
# ~ ; \* " / . "i" \$ "f" "i" / . ~ ~ "i" & \* "i" & "i" / 42 / \$ "i" . "i" \* ~ "i" . "i"  
76 & "i" "i" \$ "f" "i" "i" ~ # / \$ "i" / "i" 40 & ~ ~ "i" & "i" ~ / . / . \* \$ "i" / \$ "i" 4

3. CRISPY BAGUETTE 58 % " / i " # Z i G f ~ \$ fl " + / , Z i i \$, fl " + Z i i E " E \* t h i l " , fl " ~ P 40 i z i " / . i " & \* i z i " / 14 " . " i z / \* i " ~ + / , Z i i \$ # Z i G f ~ \* ~ , Z / , \* i / \$ Z . i p i + ~ , \* z ? B " f i Z i \$ 4

4. ARTICHOKE SALAD K/7\$//\*+, 'Z#&+fi"i"~fi"/./Z/\*fi"i"~fi"fi"~fi"/\$."i"../Z/\*\$//\$.fi.4Z\$\$i"i"~Z."L"i"~fi"\$\*~Z."i"/~\$zi"/h#~"-; fi# \$zi"~#Z#Z&+Z"/f&\$.SZ/. \*L"i"~i"/\$\*"/. Zi\$4

5. ASSEMBLE! 2; "i" + " & "/ff fi" "i"/\$ \* +, ž ii \$, fi "i" -  
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% 1788,

N. 71 OA: -E

N. ˘Ł ı" 77>-#/'

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! /L+\$ 7:

~ fl, " fl# " \$Z, /L\$ A40.

Pf+L 94Q

P/I ??47

~ fl, " f# " \$ i ž l i ~ \* : 4

5~\*fZ& 98?&

## Allergens

B'Žl' . žMf(ž) "fž&ž" " /lž5ž"; "fil \$ž"  
ž~Ržl\$

Cook  
within  
4 Days