



UCCOOK

French Onion & Camembert Baguette

with mushrooms, thyme & a fresh salad

The grilled cheese of dreams! The flavours of French onion soup seep deep into this crunchy delight, while camembert brings a gooey element and that famous cheese pull. Side this with a fresh green salad and a rich soup-like dipping sauce, and you have yourself an easy and unforgettable dinner!

Hands-On Time: 20 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Jeannette Joynt

 Veggie

 Fat Bastard | The Golden Reserve

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Ingredients & Prep

1	Garlic Clove <i>peeled & grated</i>
8g	Fresh Thyme <i>rinsed, picked & roughly chopped</i>
20ml	Vegetable Stock
250g	Button Mushrooms <i>finely sliced</i>
1	Onion <i>peeled & roughly sliced</i>
200ml	White Wine
2	Sourdough Baguettes <i>halved lengthways</i>
125g	Camembert <i>thinly sliced</i>
1	Tomato <i>cut into quarters</i>
40g	Salad Leaves <i>rinsed</i>
10g	Pine Nuts

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter (optional)
Sugar/Sweetener/Honey

1. TOO MUSH FUN Place a pan over a medium-high heat with a drizzle of oil. When hot, add the grated garlic, the chopped thyme, and the stock. Fry for 1 minute, until fragrant, shifting constantly. Add the sliced mushrooms and fry for 4-5 minutes until soft and golden, shifting occasionally. Remove from the pan on completion.

2. GOLDEN ONIONS Return the pan to a medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion for 9-12 minutes until soft, browned and caramelised, shifting occasionally. At the halfway mark, add a sweetener of choice (to taste) to caramelise it further. On completion, add the white wine and leave to simmer for 1-2 minutes, until almost all evaporated. Remove from the heat and add the fried mushroom mixture. Mix until fully combined. Season to taste.

3. LET'S TOAST Butter the cut-side of the halved baguettes or drizzle with oil. Place a pan, with a lid, over a medium-high heat. When hot, add the bottom baguette halves, cut side-up. Top the cut sides with the camembert slices and $\frac{3}{4}$ of the mushroom and onion mixture. Close up with the other baguette halves. Cover with the lid and fry for 3-5 minutes until the cheese has melted.

4. BROTHY DIP Return the remaining mushroom mixture pan to a medium heat. Add 100ml of warm water and mix until fully combined. Simmer for 3-4 minutes until slightly thickened. In a salad bowl, combine the quartered tomatoes, the rinsed salad leaves, a drizzle of oil, and seasoning.

5. BON APPETIT! Cut your loaded baguettes in half horizontally. Side with the fresh salad and sprinkle over the pine nuts. Stunning, Chef!

Nutritional Information

Per 100g

Energy	468kJ
Energy	112Kcal
Protein	4.9g
Carbs	13g
of which sugars	2.5g
Fibre	1.5g
Fat	3.1g
of which saturated	1.5g
Sodium	341mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,
Tree Nuts, Alcohol

Cook
within 1
Day