

UCCOOK

Tahini, Labneh & Honey Toast

with dried pear & green leaves

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 3 & 4

Chef: Samantha du Toit

Nutritional Info	Per 100g	Per Portion
Energy	1378kJ	3993kJ
Energy	330kcal	955kcal
Protein	12.1g	35.1g
Carbs	34g	98g
of which sugars	7.4g	21.4g
Fibre	6.4g	18.4g
Fat	17.3g	50.2g
of which saturated	5.4g	15.7g
Sodium	498mg	1442mg

Allergens: Cow's Milk, Gluten, Sesame, Wheat, Tree Nuts

Eat Within 2 Days

Ingredients & Prep Actions:

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

6 slices	8 slices	Dumpy Health Bread
150ml	200ml	Labneh
30ml	40ml	Tahini
45ml	60ml	Honey
60g	80g	Green Leaves <i>rinse</i>
60g	80g	Dried Pears <i>roughly slice</i>
45g	60g	Walnuts <i>roughly chop</i>

From Your Kitchen

Seasoning (salt & pepper)

Water

1. TASTY TOAST Toast the bread in a toaster. Alternatively, heat in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.

2. AN ELEVATED EAT In a bowl, combine the labneh and the tahini. Smear the toast with the tahini labneh. Drizzle over the honey. Top with the green leaves, the dried pears, and the walnuts. Very fancy for a weekday lunch, Chef!