

UCOOK

Fig Preserve & Brie Croissant

with green leaves & almonds

Think cheese platters are only for weekends, Chef? Not if you capture it in a croissant! Simply take one warm, buttery croissant, smear with a fig & raisin preserve, and top with slices of brie, fresh greens & almonds. It's sophistication on a lunch plate.

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Serves: 1 Person

Chef: Samantha du Toit

*New Lunch

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Ingredients & Prep

1	Croissant
1 unit	Fig & Raisin Preserve
40g	Brie Cheese <i>slice</i>
10g	Green Leaves <i>rinse</i>
10g	Almonds

From Your Kitchen

Salt & Pepper
Water

1. **WARM CROISSANT** Heat the croissant in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
2. **A CHEERS TO LUNCH** Spread fig & raisin jam over the inside of the croissant. Top with the brie slices, the rinsed green leaves, and the almonds. Close up and enjoy, Chef!

Nutritional Information

Per 100g

Energy	1536kj
Energy	367kcal
Protein	9.8g
Carbs	37g
of which sugars	15.4g
Fibre	2.8g
Fat	19.9g
of which saturated	10.3g
Sodium	341mg

Allergens

Gluten, Wheat, Tree Nuts, Soy, Cow's Milk

Eat
Within
4 Days