



UCCOOK

Mozzarella, Tomato & Basil Croissant

with balsamic reduction

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	1000kj	3111kj
Energy	239kcal	744kcal
Protein	7.3g	22.8g
Carbs	24g	76g
of which sugars	10.4g	32.5g
Fibre	1.4g	4.4g
Fat	12.3g	38.4g
of which saturated	7g	21.9g
Sodium	221.9mg	690.3mg

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

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
45ml	60ml	Balsamic Reduction
15g	20g	Fresh Basil <i>rinse</i>
3	4	Tomatoes <i>rinse & slice 1½ [2] rounds</i>
3	4	Croissants
180g	240g	Mozzarella Cheese <i>slice</i>

From Your Kitchen

Seasoning (salt & pepper)
Water

1. **LE CROISSANT** Heat the croissants in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
2. **DELICIEUX** Fill the croissants with the tomatoes, the cheese, and the basil. Drizzle over the balsamic reduction before closing up!