



UCCOOK

Smoked Trout & Cream Cheese Flatbread

with capers & salad leaves

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Fan Faves: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Zevenwacht | Zeven Rosé

Nutritional Info

	Per 100g	Per Portion
Energy	816kJ	2081kJ
Energy	195kcal	498kcal
Protein	8.7g	22.1g
Carbs	22g	56g
of which sugars	3.8g	9.7g
Fibre	1.5g	3.8g
Fat	8.1g	20.7g
of which saturated	4.5g	11.6g
Sodium	761mg	1942mg

Allergens: Sulphites, Fish, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
3	4	Naan Breads
150ml	200ml	Cream Cheese
60g	80g	Salad Leaves <i>rinse</i>
3 units	4 units	Smoked Trout Ribbons <i>roughly slice</i>
45g	60g	Capers <i>drain & roughly chop</i>
60g	80g	Pickled Onions <i>drain & roughly slice</i>
45g	60g	Piquanté Peppers <i>drain</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Butter

1. **NOW FOR THE NAAN** Place a pan over medium heat with a drizzle of oil and a knob of butter. When hot, toast the flatbreads until golden, 1-2 minutes per side.

2. **ADD ALL THE GOODIES** Spread the toasted flatbreads with the cream cheese. Top with the salad leaves and the smoked trout ribbons. Scatter over the capers, the pickled onions, and the peppers.