



UCCOOK

Mozzarella, Tomato & Basil Croissant

with balsamic reduction

Inspired by the Caprese salad, a warm, buttery croissant is layered with creamy slices of mozzarella, peppery fresh basil, tangy tomato and a drizzle of balsamic vinegar. A fantastic combination of simple flavours, Chef!

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Serves: 4 People

Chef: Jemimah Smith

*New Lunch

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Ingredients & Prep

4	Croissants
4	Tomatoes <i>rinse & slice ½ into rounds</i>
240g	Mozzarella Cheese <i>slice</i>
20g	Fresh Basil <i>rinse</i>
60ml	Balsamic Reduction

From Your Kitchen

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 sliced tomato, the sliced cheese, and the rinsed basil. Drizzle over the balsamic reduction before closing up!

Nutritional Information

Per 100g

Energy	1000kj
Energy	239kcal
Protein	7.3g
Carbs	24g
of which sugars	10.4g
Fibre	1.4g
Fat	12.3g
of which saturated	7g
Sodium	221.9mg

Allergens

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

Eat
Within
4 Days