



UCCOOK

Biltong & Brie Flatbreads

with onion marmalade

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Jade Summers

Wine Pairing: Bertha Wines | Bertha Shiraz

Nutritional Info	Per 100g	Per Portion
Energy	1177kJ	4759kJ
Energy	282kcal	1138kcal
Protein	17.2g	69.4g
Carbs	24g	96g
of which sugars	7.7g	31.3g
Fibre	1.1g	4.3g
Fat	12.4g	50.2g
of which saturated	5.7g	23.1g
Sodium	625mg	2525mg

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

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
2	4	Pita Flatbreads
50ml	100ml	Hickory BBQ Sauce
100g	200g	Grated Mozzarella & Cheddar Cheese
30g	60g	Brie Cheese <i>slice</i>
50g	100g	Beef Biltong <i>roughly chop</i>
25g	50g	Chaloner Onion Marmalade
5ml	10ml	Dried Chilli Flakes
5g	10g	Fresh Basil <i>rinse & pick</i>

From Your Kitchen

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

- 1. BBQ, BRIE & BILTONG** Preheat the oven to 200°C. Spread the BBQ sauce on the base of the flatbreads. Top with the cheese mix, brie and biltong. Cook until the cheese is golden, 5-6 minutes.
- 2. FINISHING TOUCHES** Remove from the oven and dollop over the onion marmalade, scatter over the chilli flakes, and garnish with basil. Enjoy!