



UCOOK

Veg Brie & Cranberry Baguette

with a tomato & artichoke salad

A toasted sourdough baguette is stuffed with thick slices of rich brie, tart cranberry jam, sweet caramelised onion, crunchy walnuts & earthy thyme. Served with a fresh tomato, artichoke, cucumber, and green leaf salad dressed in a balsamic vinaigrette. A thymeless and un-brie-lievable classic!

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Rhea Hsu

 Fan Faves

 Bertha Wines | Bertha Rosé 2023

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Ingredients & Prep

1	Onion <i>1½ peeled & roughly sliced</i>
30g	Walnuts <i>roughly chopped</i>
3	Sourdough Baguettes <i>sliced in half lengthways</i>
45ml	Balsamic Vinegar
8g	Fresh Thyme <i>rinsed & picked</i>
60g	Green Leaves <i>rinsed</i>
1	Plum Tomato <i>1½ rinsed & cut into thin wedge</i>
75g	Artichoke Hearts <i>drained & cut into bite-sized pieces</i>
150g	Cucumber <i>rinsed & cut into half-moons</i>
185g	Brie Cheese <i>sliced</i>
90ml	Cranberry Jam

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Butter (optional)

1. ONION MARKS, GET SET, GO! Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 12-15 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and cover.

2. NUTS FOR WALNUTS Place the chopped walnuts in a pan over medium heat. Toast until golden brown, 3-5 minutes (shifting occasionally). Remove from the pan and set aside.

3. GOLDEN & CRISPY Smear the cut-sides of the baguette with butter (optional) or drizzle with oil. Return the pan to medium heat. When hot, toast the baguette, cut-side down, until browned, 1-2 minutes per side.

4. THYME TO MAKE THE SALAD In a salad bowl, combine the vinegar, ½ the picked thyme, a drizzle of olive oil, a sweetener, and seasoning. Add ½ the rinsed green leaves, the tomato wedges, the artichoke pieces, the cucumber half-moons, and ½ the chopped walnuts. Toss until combined.

5. ASSEMBLE! Top the bottom halves of the toasted baguettes with the remaining green leaves, the brie slices, and the caramelised onion. Dollop over the cranberry jam. Sprinkle over the remaining walnuts and the remaining thyme. Close up the baguettes and side with the dressed salad. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	706kJ
Energy	169kcal
Protein	6.3g
Carbs	23g
of which sugars	6.5g
Fibre	1.9g
Fat	5.5g
of which saturated	2.5g
Sodium	321mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,
Tree Nuts

Cook
within
4 Days