



# Camembert & Serrano Ham Charcuterie Board

with Chorizo, Cheddar, Onion Marmalade and Ciabatta Crostinis

Special Sides 20-25 Minutes

4A

Find all your unchilled Market items in bag A.



French Camembert



Ciabatta



Serrano Ham



Mature Cheddar Cheese



Onion Marmalade



Chorizo Slices

**Pantry Items**  
Oil, Salt, Pepper



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Aluminium foil, baking tray, baking paper and bowl.

## Ingredients

Ingredients	Quantity
French Camembert** 7)	250g
Ciabatta**** 13)	2
Serrano Ham**	3 slices
Mature Cheddar Cheese** 7)	120g
Onion Marmalade	80g
Chorizo Slices** 7)	50g

\*Not Included \*\*Store in the Fridge \*\*\*\*Please use the ciabatta within 2 days from the delivery day.

## Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1448 /346
Fat (g)	16.0
Sat. Fat (g)	10.1
Carbohydrate (g)	16.0
Sugars (g)	4.8
Protein (g)	16.4
Salt (g)	1.72

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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1



2



3



## C'mon Camembert

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Remove the **Camembert** from its packaging, then pop it into a large square of foil. Scrunch the edges together around the sides, but leave the foil open at the top.

c) Place the **Camembert** onto a lined baking tray. When the oven is hot, bake on the top shelf until the **cheese** has melted, 15-20 mins.

## Bake the Crostinis

a) Meanwhile, slice the **ciabatta** into 1cm thick slices, making approximately 6-8 slices per roll.

b) Pop the **ciabatta slices** onto a baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat.

c) Bake the **crostinis** on the middle shelf until golden, 8-10 mins, then remove from the oven and set aside.

## Assemble and Serve

a) While everything is in the oven, tear each **slice of Serrano ham** into 2 long strips.

b) Slice the **Cheddar** diagonally into small pieces.

c) Pop the **onion marmalade** into a small bowl.

d) Arrange the **chorizo slices**, **Serrano ham slices**, **baked crostinis**, **Cheddar triangles** and **baked Camembert** on a large serving platter. Serve the bowl of **onion marmalade** alongside for dipping and scooping.

Enjoy!