



# Goat's Cheese, Serrano & Pear Charcuterie Board with Walnuts, Fig Jam and Crostinis

Special Sides 15-20 Minutes • 1 of your 5 a day

4A

Find all your unchilled Market items in bag A.



Ciabatta



Serrano Ham



Pear



Goat's Cheese



Walnuts



Fig Jam

**Pantry Items**

Oil, Salt, Pepper, Honey

## Before you start

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

## Cooking tools

Baking tray and bowl.

## Ingredients

Ingredients	Quantity
Ciabatta <b>13)</b>	2
Serrano Ham**	6 slices
Pear**	2
Goat's Cheese** <b>7)</b>	150g
Walnuts <b>2)</b>	40g
Fig Jam	80g

Pantry	Quantity
Honey*	1 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	750 /179
Fat (g)	8.1
Sat. Fat (g)	3.4
Carbohydrate (g)	19.3
Sugars (g)	9.9
Protein (g)	8.6
Salt (g)	1.01

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

## Allergens

**2)** Nuts **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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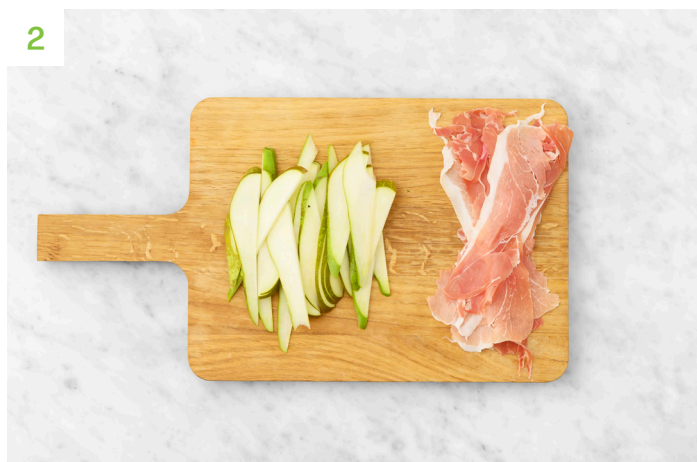
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## Bake the Crostinis

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Slice the **ciabatta** into 1cm thick slices, making approximately 6-8 slices per **roll**.
- Pop the **ciabatta slices** onto a baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat.
- When the oven is hot, bake the **crostinis** on the middle shelf until golden, 8-10 mins, then remove from the oven and set aside.

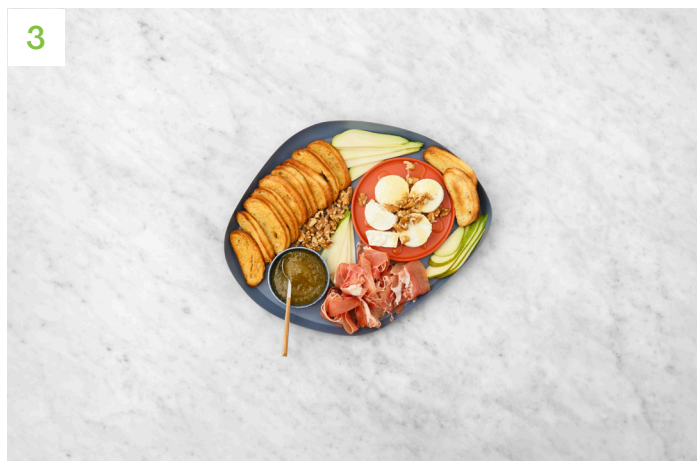
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## Get Prepped

- Meanwhile, tear each **slice** of **Serrano ham** into 2 long strips.
- Quarter the **pears** lengthways (no need to peel), remove the core and thinly slice lengthways.

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## Assemble and Serve

- Place the **goat's cheese** on your serving platter and drizzle with **honey** (see pantry for amount).
- Sprinkle **half** the **walnuts** over the **cheese**. Pop the **fig jam** into a small serving bowl.
- Arrange the **Serrano ham**, **crostinis**, **fig jam**, **sliced pears** and the remaining **walnuts** on the sharing platter and serve alongside the **goat's cheese**.

Enjoy!