



Whipped Goat's Cheese & Serrano Ham Bruschetta with Toasted Walnuts and Balsamic Glaze

Special Sides 15-20 Minutes

3A

Find all your unchilled
Market items in bag A.



Ciabatta



Walnuts



Serrano Ham



Goat's Cheese



Balsamic Glaze

Pantry Items

Olive Oil, Milk, 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

Frying pan, bowl, baking tray and whisk.

Ingredients

Ingredients	Quantity
Ciabatta 13)	2
Walnuts 2)	20g
Serrano Ham**	2 slices
Goat's Cheese** 7)	150g
Balsamic Glaze 14)	12ml

Pantry	Quantity
Milk*	2½ tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	216g	100g
Energy (kJ/kcal)	2204 /527	1019 /244
Fat (g)	28.0	13.0
Sat. Fat (g)	14.0	6.5
Carbohydrate (g)	47.6	22.0
Sugars (g)	6.5	3.0
Protein (g)	26.2	12.1
Salt (g)	2.80	1.29

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 **14**) Sulphites

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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Prep and Toast

- Preheat your oven to 220°C/200°C fan/gas mark 7. Halve the **ciabatta**, then halve them again into triangles.
- Roughly chop the **walnuts**. Heat a small frying pan on medium heat (no oil).
- Once hot, add the **walnuts** and dry-fry, stirring regularly, until lightly toasted, 2-3 mins. **TIP:** Watch them like a hawk as they can burn easily. Transfer to small bowl.

Toast the Ciabatta

- Meanwhile, pop your **ciabatta triangles** on a baking tray and drizzle with **olive oil**.
- Bake on the top shelf of your oven until golden, 6-8 mins.
- While the **ciabatta triangles** bake, tear the **Serrano ham** into bite-sized pieces.

Whisk and Assemble

- Pop the **goat's cheese** into a large bowl. Add the **milk** (see pantry for amount - you may not need it all) a little at a time and whisk until the **cheese** has softened and is slightly fluffy. Season to taste with **salt** and **pepper**.
- Spread the **whipped goat's cheese** over the **baked ciabatta triangles**.
- Top with the **Serrano ham slices** and a scattering of **walnuts**.
- Finish with a drizzle of **balsamic glaze**.

Enjoy!