


Honey-Garlic Baked Brie & Prosciutto

with Sourdough, Mixed Olives & Basil Pesto

Grab your Meal Kit with this symbol



-  Sourdough Loaf
-  Tomato
-  Garlic
-  Single Cream Brie
-  Mixed Salad Leaves
-  Prosciutto
-  Pitted Mixed Olives
-  Roasted Almonds
-  Basil Pesto

Prep in: **20 mins**
Ready in: **30 mins**

Step up your platter game with our irresistible honey-garlic baked brie, add toasted sourdough and watch as your guests dive into the perfect blend of sweet and creamy. Pair it with basil pesto and olives for an unforgettable flavour explosion that'll keep everyone coming back for more!

Pantry items

Olive Oil, Honey, Vinegar (White Wine Or Balsamic)

Before you start

Wash your hands and any fresh food.

You will need

Small baking dish lined with baking paper

Ingredients

	4 People
olive oil*	refer to method
sourdough loaf	1 loaf
tomato	1
garlic	1 clove
single cream brie	1 packet
honey*	½ tbs
mixed salad leaves	1 bag (60g)
vinegar* (white wine or balsamic)	drizzle
prosciutto	2 packets
pitted mixed olives	1 packet
roasted almonds	1 packet
basil pesto	1 bag (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2529kJ (604Cal)	1149kJ (274Cal)
Protein (g)	19.9g	9g
Fat, total (g)	48.1g	21.8g
- saturated (g)	12.2g	5.5g
Carbohydrate (g)	22.1g	10g
- sugars (g)	2.2g	1g
Sodium (mg)	1740mg	790mg
Dietary Fibre (g)	3.5g	1.6g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.nz/foodinfo](https://www.hellofresh.com.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- Preheat oven to **200°C/180°C fan-forced**.
- Slice the **sourdough loaf** into 2cm thick slices. Toast or grill to your liking.
- Cut **tomato** into wedges. Thinly slice **garlic**.

2



Bake the brie

- Score **single cream brie** in a crisscross pattern.
- Place **brie** in a small lined baking dish and press **garlic** into the slits.
- Drizzle with **olive oil** and the **honey** and bake, until softened, **5-7 minutes**.
- When done, carefully transfer to serving board.

3



Bring it all together

- In a medium bowl, combine **mixed salad leaves**, **tomato**, a drizzle of **vinegar** and **olive oil**. Season with a pinch of **salt** and **pepper**.

4



Serve up

- Arrange the baked brie, **prosciutto**, **pitted mixed olives**, **roasted almonds**, toasted sourdough, **basil pesto** and tomato salad on a serving platter. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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