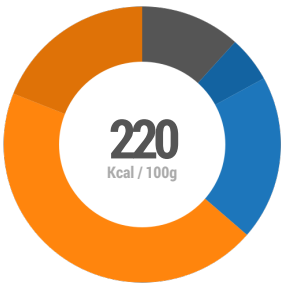


Tomato & Goats Cheese Mezzaluna with a warm Basil Dressing

By Oliver Lloyd from Brakes



CALORIES:

24.7% Carbs

11.7% Protein

63.6% Fat

CONTAINS:



WHEAT



EGGS



MILK



SULPHITES

Recipe Ingredients ...	Quantity:	Description:
134820 Brakes Sundried Tomato Paste and Goats Cheese Mezzaluna - BRAKES	100g	0.1x Each
10357 Plum Tomatoes - BRAKES	50g	0.03x Each
113879 Premium Large Basil Bunch	5g	
10567 Banana Shallots - BRAKES	15g	0.01x Each
10439 Fresh Garlic - BRAKES	2g	0.02x Each
71250 Mature Goat's Cheese Log	20g	
33889 Veraneo Olive Oil - BRAKES	20g	0.01x Each
88386 Brakes Glaze with Balsamic Vinegar of Modena - BRAKES	5g	0.01x Each

1 Serving



 **Product code**

 **Barcode**

 **217g / 482kcal**

 **Serving per pack**

 **Net pack weight**

Preparation:

Deseed and finely dice the tomatoes

Finely dice the shallot

Finely dice the garlic

Chop the basil

Crumble the goats cheese

Method:

1. Bring a pan of salted water to the boil and cook the pasta for 3-4 minutes - drain.
2. In a pan over a low heat warm together the olive oil, shallot, garlic and tomatoes for a few minutes.
3. Spoon the pasta onto a suitable dish and spoon over the sauce.
4. Garnish with basil, crumbled goats cheese and a drizzle of balsamic glaze - serve