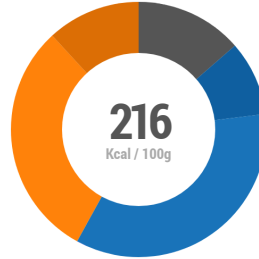


Flatbread of peach and ricotta with Parma ham (website)

OVERVIEW ...



CALORIES:

44.4% Carbs

13.6% Protein

42% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



WHEAT,
BARLEY



MILK



SULPHITES

MAY CONTAIN:



EGGS



CELERY



MUSTARD

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

120201 La Boulangerie Mezzaluna Bread.. - BRAKES

120201 MEZZALUNA BREAD

BRAKES **105g**

1 x Each

unchanged

21211 Brakes Peach Halves in Light Syrup.. - BRAKES

21211 PEACH

BRAKES **50g**

0.06 x Each

N/A

149906 Elda Ricotta Cheese..

RICOTTA CHEESE

BRAKES **50g**

unchanged

116160 Parma Ham Slices..

PARMA HAM SLICES

BRAKES **20g**

unchanged

134544 Kuhne Crispy Fried Onions..

FRIED ONIONS

BRAKES **5g**

Each

N/A

74831 Mixed Micro-Greens..

MIXED MICRO-GREENS

BRAKES **2g**

N/A

33889 Olive Oil.. - BRAKES

33889 OLIVE OIL BRAKES

BRAKES **10ml**

0.01 x Each

unchanged

88386 Brakes Glaze with Balsamic Vinegar of Modena..

BALSAMIC VINEGAR GLAZE

BRAKES

5ml

0.01 x Each

N/A

74817 Pomegranate Seeds..

POMEGRANATE SEEDS

BRAKES

5g

Each

unchanged

PRODUCTS / PACK SIZES ...

1 Serving



🕒 252g / 551kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Defrost the bread

Method:

1. Spread the ricotta onto a tray and bake in an oven at 250oC until coloured and dry - allow to cool.
2. Quickly grill/bar-mark the peaches - keep warm.
3. Grill the bread.
4. Begin to build by spooning the ricotta on to the bread followed by the ham.
5. Top with the peaches, micro cress and pomegranate.
6. Dress the entire flatbread with olive oil, balsamic glaze and crispy onions - serve!