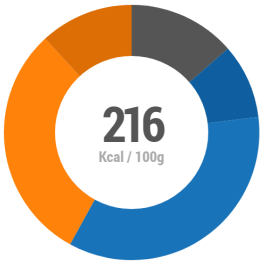
Flatbread of peach and ricotta with Parma ham (website)

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.. - 120201 MEZZALUNA BREAD	**105g**	**1 x Each**	*unchanged*
21211 Peach Halves in Light Syrup.. - 21211 PEACH	**50g**	**0.06 x Each**	*N/A*
149906 Elda Ricotta Cheese.. RICOTTA CHEESE	**50g**		*unchanged*
116160 Parma Ham Slices.. PARMA HAM SLICES	**20g**		*unchanged*
134544 Kuhne Crispy Fried Onions.. FRIED ONIONS	**5g**	**Each**	*N/A*
74831 Mixed Micro-Greens.. MIXED MICRO-GREENS	**2g**		*N/A*
33889 Olive Oil.. - 33889 OLIVE OIL	**10ml**	**0.01 x Each**	*unchanged*

88386 Glaze with Balsamic Vinegar of Modena.. BALSAMIC VINEGAR GLAZE		**5ml**	**0.01 x Each**	*N/A*
74817 Pomegranate Seeds.. POMEGRANATE SEEDS		**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!