



Rarebit Style Crostini

perfect for sharing

Sides 20 – 25 mins



Baguette



Mustard



Chives



Grated Cheese



Cream Cheese



Creme Fraiche

Pantry Items: Oil, Salt, Pepper



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2024-W47

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	Quantity
Baguette	2 units
Mustard	½ sachet
Chives	5 g
Grated Cheese	50 g
Cream Cheese	32 g
Crema Fraiche	110 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	230.9 g	100 g
Energy (kJ/kcal)	2631.7 kJ/ 629 kcal	1139.8 kJ/ 272.4 kcal
Fat (g)	29 g	12.6 g
Sat. Fat (g)	17.3 g	7.5 g
Carbohydrate (g)	66.6 g	28.8 g
Sugars (g)	4 g	1.7 g
Protein (g)	22.1 g	9.6 g
Salt (g)	2 g	0.9 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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Cut the Baguette

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Cut the **baguette** widthways at an angle into 2 cm slices.
- Drizzle with **oil** and season with **salt** and **pepper**.
- Lay the slices onto a lined baking tray. Bake in the oven until golden brown, 8-10 mins.

TIP: Keep an eye on them so they don't burn!

Bake the Crostini

- Once the crostini have toasted, add the **grated cheese, cream cheese, crema fraiche** and **half the mustard** to a bowl and mix to combine.
- Spread the **cheese** mixture over the top of the crostini.
- Return to the top shelf until the **cheese** is melted and golden, 5-10 mins.

Finish and Serve

- Meanwhile, finely chop the **chives** (use scissors if you prefer).
- Once cooked, remove the crostini from the oven. Allow to cool a little before serving.
- Transfer to your serving platter and sprinkle over the chopped **chives** to finish.

Enjoy!