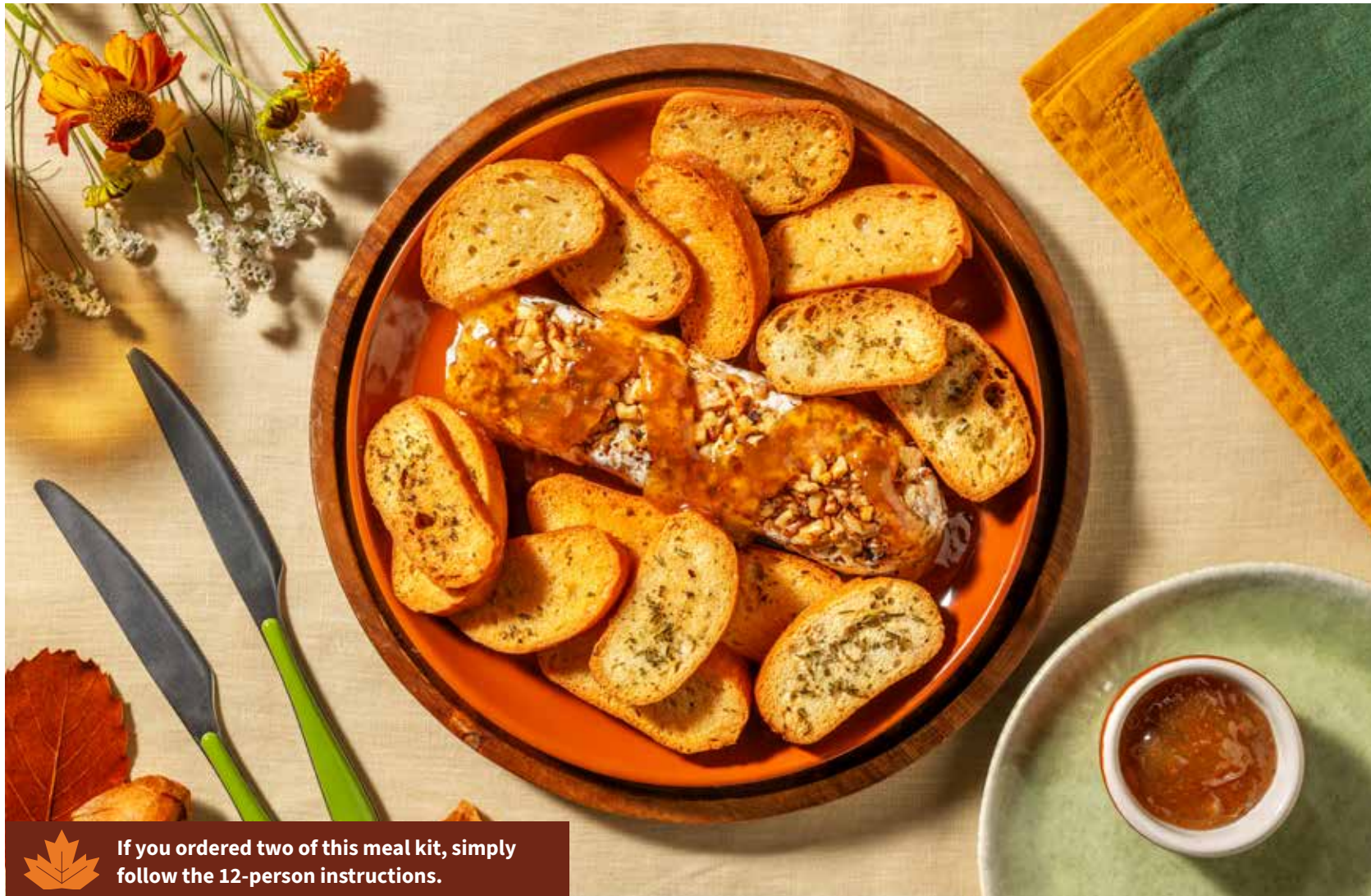
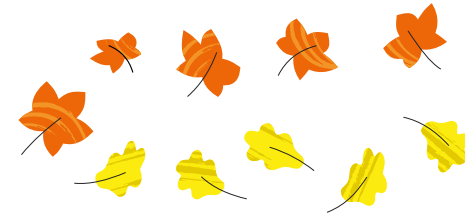




Festive Cheese Log with Toasted Walnuts and Fig Drizzle

45 Minutes



Ciabatta Roll

2 | 4



Walnuts, chopped

28 g | 56 g



Rosemary, sprig

1 | 2



Cream Cheese

7 | 14



Fig Spread

4 tbsp | 8 tbsp



Chives

7 g | 14 g



White Cheddar Cheese, shredded

½ cup | 1 cup



Goat Cheese

¼ cup | ½ cup



If you ordered two of this meal kit, simply follow the 12-person instructions.

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1



Prep and toast ciabatta

- Before starting, preheat the oven to 450 ° F.
- Wash and dry all produce.

- Strip **rosemary leaves** from stems, then finely chop **1 tsp** (2 tsp).
- Cut **ciabatta** into ¼-inch slices. (**NOTE:** If making the cheese log the day before, make sure to toast ciabatta before serving!)
- Add **ciabatta slices**, **chopped rosemary** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Toast in the oven, flipping once halfway through, until golden-brown, 10-12 min.
- Arrange **ciabatta slices** on a serving dish.

2



Prep and toast walnuts

- Meanwhile, finely chop **chives**.
- Heat a medium non-stick pan over medium heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden, 4-5 min. (**TIP:** Keep your eye on walnuts so they don't burn!)
- Remove from heat.

3



Mix and shape cheese

- Meanwhile, combine **cream cheese**, **cheddar cheese**, **goat cheese**, **chives**, **half the fig spread** and ¼ **tsp** (½ tsp) **pepper** in a medium bowl.
- Using a rubber spatula, scrape **cheese mixture** into a log shape on a piece of parchment paper.
- Using the parchment paper, roll **cheese mixture** into smooth **log** about 2-inches thick. (**NOTE:** Divide mixture into two logs for 12 ppl.)

4



Finish and chill cheese log

- Unwrap **cheese log**, leaving **log** in the middle of parchment paper.
- Sprinkle with **walnuts**, then roll **log** to coat on all sides with **walnuts**.
- Wrap **log** in parchment paper again, then twist ends of parchment paper.
- Transfer to the fridge and chill until firm, 30-40 min. (**TIP:** The longer the cheese log chills, the better!)

5



Finish and feast

- Once chilled, unwrap **cheese log**, then transfer to the serving plate with **ciabatta**.
- Right before serving, add **remaining fig spread** and **1 tbsp** (2 tbsp) **water** to a small microwavable bowl. Heat in the microwave until warmed through and liquid, 30 sec-1 min.
- Drizzle **warmed fig spread** over **cheese log**.