



Luxury sandwich with Henri Willig goat's cheese



Ingredients

- 16 slices (or more!) of Henri Willig young goat's cheese
- 8 slices of Boer bread
- 16 Sun-dried tomatoes
- 2 onion
- 8 slices of Parma ham (depending on size)
- 1 Avocado
- 8 large mushrooms
- 4 handfuls of spinach
- A pinch of Italian herbs

Method of preparation of deluxe toasted sandwich with goat cheese

Ready for a unique twist on your lunch with our deluxe sandwich with Henri Willig goat cheese? This recipe, perfect for two people, is not only delicious but also simple to prepare in just 25 minutes. Delight in the rich flavours of fresh spinach, onion, mushrooms, creamy goat cheese, Italian herbs, Parma ham, avocado and tomatoes, all brought together in a delicious sandwich. Whether you want to make a luxurious sandwich for brunch or lunch, this goat cheese sandwich recipe is guaranteed to impress.

Preparation

- 1: Place two sandwiches on a board and top with a layer of spinach.
- 2: Cut the onion into rings and the mushrooms into thin slices. Fry these in a pan with olive oil. Then divide this also between the two sandwiches.
- 3: Using a cheese slicer, make thin slices of the goat cheese and place them on the sandwiches.
- 4: Sprinkle some Italian herbs over the cheese and divide the slices of Parma ham over that again.
- 5: Cut the avocado into thin strips and top with the ham.
- 6: Finally, put the tomatoes on the buns and now put the other two slices of bread on top. Drizzle the sandwiches with olive oil.
- 7: Put the sandwiches in a preheated oven at 180 degrees for about 15 minutes. If you have a sandwich grill you can also use it.

Ready to make your own luxurious goat cheese sandwich?

Enjoy every bite of this rich and flavoursome creation. Perfect for a special lunch or a luxury brunch moment. Share your experience with this luxury sandwich recipe and inspire others to try this culinary surprise too!