



Sandwich with asparagus and cheese



Ingredients

- 100 gram Henri Willig Biscuit cheese with asparagus
- 2 slices of dark bread
- 1 boiled eggs
- 2 cleaned green asparagus or asparagus tips

Looking for a tasty and elegant lunch option? Look no further! Our recipe for a scrumptious asparagus sandwich is just what you need. In just a few minutes, you'll conjure up a stylish and satisfying meal. Freshly grilled asparagus, creamy asparagus cheese and shelled eggs come together between two slices of bread for a true taste explosion. Quick, easy and oh so delicious! Let's quickly get started and find out how to make this súper delicious sandwich.

Preparation

- 1: Fry or grill your asparagus with some oil briefly on high heat in a frying pan or grill pan, 2-4 minutes is enough.
- 2: Meanwhile, boil the eggs.
- 3: Prepare your slices of bread and generously spread 2 slices with the asparagus cheese, then top this with the other slices of bread.
- 4: Remove the asparagus from the pan and then fry the sandwiches in the same pan until the cheese starts to melt.
- 5: Remove the rolls from the pan, place on a plate and garnish with the asparagus the boiled peeled eggs and some salt and pepper to taste.
- 6: For an extra explosion of asparagus and cheese, grate some extra cheese on top and your super tasty sandwich is ready!

Asparagus cheese is a Limited Edition seasonal cheese that returns every spring. **No Asparagus cheese in the house? No problem!** Simply replace it with a mild, natural cheese like our Jersey cheese. By topping the sandwiches with fried asparagus, you will still enjoy that delicious asparagus flavour combined with the creamy character of the cheese.

What is the difference between green and white asparagus?

Green and white asparagus differ in taste and texture, this is influenced by the way they grow. White asparagus grows underground and has a mild and delicate flavour. Green asparagus grows above ground, gets sunlight and has a slightly spicier, nutty flavour.

Prefer a sandwich with white asparagus?

Of course you can! Top a freshly baked sandwich with white asparagus, a boiled egg, slices of ham and a spoonful of creamy butter sauce. Finish with a pinch of nutmeg for that real, classic asparagus flavour.



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Ready to make an asparagus sandwich?

This asparagus sandwich is the perfect combination of flavour and simplicity. The grilled asparagus and creamy cheese create an explosion of flavour, while the preparation is a piece of cake. Try it today and enjoy this delicious lunch. You will be amazed by the flavours that come together on your plate!
