



Mini cheese pita bread and eggs from the oven



Ingredients

- 1 Henri Willig Chili Cheese
- 1 Henri Willig Extra old cow cheese
- 1 Henri Willig mature cow cheese
- 1 Kletzen toast ginger
- 4 eggs
- 1 Leek
- Curry powder
- 4 ham slices
- Cream Butter
- Creme fraiche
- Salt and pepper
- 250 gram of flour
- 150 gram of lukewarm water
- 1 tbsp olive oil
- 3 gram of yeast
- 2 tsp of salt
- Cucumber
- Chorizo
- Mayonnaise

Preparation method mini cheese pita rolls with egg

This delicious and easy recipe for mini pita rolls with cheese and eggs from the oven is ideal for a tasty brunch, lunch or even as a main course. These mini pita rolls are a unique twist on the traditional pita roll recipe, enriched with the rich flavours of young and aged cheese. Suitable for four people, this recipe takes about 60 minutes to prepare. Let's start with the preparation!

Preparation

- 1: Heat the oven to 190 degrees.
- 2: Grease the ramekins with butter.
- 3: Cut half a leek into thin rings and fry gently in a frying pan with some curry powder, pepper and salt.
- 4: Dice the ham.
- 5: Grate the mature cheese, about 2 tbsp.
- 6: Now add the leeks, ham, 1 tbsp creme fraiche to the bowl.
- 7: Break the eggs above it, but leave the yolks whole. If you don't like runny yolks so much, whisk the eggs.
- 8: Divide this as best you can between the ramekins so that it cooks evenly.
- 9: Top with the mature cheese.
- 10: Take a large baking dish that will hold the trays. Put the trays in it and fill with boiling water so that half of them are in the water.
- 11: Bake this for 18 to 20 minutes. Make sure the egg is solidified. Otherwise, leave it in the oven a little longer.
- 12: Mix water with the yeast, stir and let stand for 5 minutes.



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- 13: Put flour, olive oil, salt and water mixture in a bowl.
- 14: Turn it into a smooth dough with the food processor. This takes 8 to 10 minutes.
- 15: Cover the bowl with plastic cling film and leave to rise for an hour.
- 16: Then divide them into 10 to 12 equal parts.
- 17: Make circles and flatten them with your hand or the rolling pin
- 18: Cover them with plastic wrap and leave to rise for about 20 more minutes.
- 19: Meanwhile, heat the oven to 230 degrees with the baking tray in.
- 20: Bake the buns for 10 minutes until done.
- 21: Generously top the sandwich with the chilli cheese and a slice of chorizo. Leave the sandwich open to allow the cheese to melt properly.
- 22: Place in the oven until the cheese is melted.
- 23: Serve with some slices of cucumber.
- 24: Top the lattes of toast with aged cheese and the mayonnaise.

Ready to make your own mini cheese pita rolls with egg from the oven?

Hope you enjoy preparing these delicious mini cheese pita rolls and eggs from the oven. It is a perfect dish for any occasion. Share this tasty creation with friends and family and let them enjoy this tasty recipe.