



Open oven toast with ham and cheese



Ingredients

- 8 thick slices of a round peasant bread
- 8 large slices Henri Willig Jersey or mature cheese
- 8 Large slices of Boiled Ham
- 150 gram Mixed Lettuce
- 1 Henri Willig Sweet Jalapeño

Preparation

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Preheat the oven to 200 degrees Celsius. Top the bread slices with the slices of cooked ham and Henri Willig Cheese. Place them on a baking tray with baking paper and place them in the preheated oven for about 5 minutes until the cheese has melted nicely. Mix the lettuce generously with the Henri Willig Sweet Jalapeño and divide over the melted cheese. Serve the sandwiches on a nice wooden board.

Tip:

Serve a jar of Henri Willig Sweet Chili Mayonnaise with the sandwiches for a nice dip.