



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

Get ready for a delicious brunch with our simple and tasty open sandwich with mature cheese. We top thick slices of farmhouse bread with slices of cooked ham and Henri Willig cheese, then bake them in the oven until the cheese melts nicely. The result is an open sandwich that not only looks great, but also tastes great. Serve this on a wooden board for that extra flair.

Preparation

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



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Ready to make open oven toast with ham and cheese?

Complete your brunch with these open toasted ham and cheese sandwiches. Order the mature cheese via our webshop and enjoy this delicious, oven-baked treat. Don't forget to add a jar of Henri Willig Sweet Chili Mayonnaise for a delicious dip. Enjoy!
