



HENRI WILLIG
The Cheese Family

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Pizza toast with Jersey cheese



Ingredients

- 20 gram Henri Willig Cowhide Jersey
- 2 slices of bread of your choice
- 70 grams of tomato puree
- courgette
- cherry tomatoes
- Italian herbs

Fancy something simple with lots of flavour? This pizza toast with courgette is crispy, creamy and packed with vegetables. Crispy bread, melted cheese and juicy courgette - simple, quick and surprisingly delicious!

Preparation

- 1: Spread the tomato puree on the sandwiches
- 2: Slice the courgette and grill in a pan.
- 3: Sprinkle the cheese over the sandwiches
- 4: Then top with the grilled courgette, tomatoes and Italian herbs.
- 5: Bake the toast on the grill setting of the oven for 5 minutes (until the cheese is melted)
- 6: Serve hot and enjoy!

Can I replace the courgette with something else?

Yes you can! You can easily replace courgettes with other vegetables such as peppers, tomatoes, mushrooms or aubergines. Just be aware of the moisture content - grilling or pat dry for a while will help keep the toast crispy.

Serving and variation tips:

- **Vega deluxe:** Add grilled peppers, olives and red onion for a Mediterranean twist.
- **Kidsproof:** Use tomato sauce, courgette and grated mozzarella on white bread - easy and loved!
- **Luxury version:** Top with courgette, burrata and truffle oil for a sophisticated version.

This recipe was commissioned by [Fitfood.dioon](https://fitfood.dioon.com)