



Open sandwich with mature cheese



Ingredients

- 8 thick slices of a round farmhouse bread
- 8 large slices of Henri Willig Jersey or Matured Cheese
- 8 Large slices of Farmers Cooked Ham
- 150 grams Mixed Lettuce
- Henri Willig Sweet Jalapeño

Bereidingswijze

Preparation:

Preheat the oven to 200 degrees Celsius. Top the slices of bread 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 sandwich on a nice wooden board.

Tip:

Serve with the sandwiches a jar of Henri Willig Sweet Chili Mayonnaise with which you can dip.