



HENRI WILLIG
The Cheese Family

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Monday till friday 08:30 - 17:00

Luxury sandwich with Henri Willig goat's cheese



Ingredients

- 16 slices (or more!) of Henri Willig young goat's cheese
- 8 slices of Boer bread
- 16 Sun-dried tomatoes
- 2 onion
- 8 slices of Parma ham (depending on size)
- 1 Avocado
- 8 large mushrooms
- 4 handfuls of spinach
- A pinch of Italian herbs

Preparation

Fancy a special lunch?

This sandwich will surprise!

Preparation

Place two sandwiches on a board and top with a layer of spinach.

Cut the onion into rings and the mushrooms into thin slices. Fry these in a pan with olive oil. Then spread this over the two sandwiches as well.

Use a cheese slicer to make thin slices of the goat cheese and place these on the sandwiches.

Sprinkle some Italian herbs over the cheese and divide the slices of Parma ham on top again.

Cut the avocado into thin strips and top with the ham.

Finally, put the tomatoes on the buns and now put the other two slices of bread on top. Drizzle the sandwiches with olive oil.

Put the sandwiches in a preheated oven at 180 degrees for about 15 minutes. If you have a sandwich grill you can also use it.

Thanks @_foodplaces_ for an inspiring sandwich recipe!