



Consejo del chef

Prepare these croissants for the perfect breakfast and serve with fresh orange juice and fresh brewed coffee.

Raciones para 2

- 4 Croissants
- Fig marmalade
- 8 Slices of cooked ham
- 8 Cheese slices
- Rocket salad
- Agave syrup
- White sesame seeds
- Fresh orange juice
- Coffee

- 1 Halve the croissants and spread fig marmalade on both sides.
- 2 Place two ham and cheese slices on each croissant and top with rocket salad. Put the other half of the croissants on top and brush the surface with agave syrup.
- 3 Sprinkle some sesame seeds all over them and roast in the oven until the cheese melts, for 8-10 minutes at 180 °C, with top and bottom heat. Serve with coffee and orange juice.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/croissants-de-jamon-y-queso-al-horno/>

