



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/es/receta/croissants-de-jamon-y-queso-al-horno/>

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