Ham & cheese croissants



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/