



## INGREDIENTS

150 g Fiorella di Tomino  
2 tsp. cherry mustard sauce  
2 croissants  
80 g ham  
1 handful lettuce leaves

## Croissant with **Fiorella di Tomino** and Cherry Mustard Sauce

### INSTRUCTIONS

1. Wash the lettuce and slice Fiorella di Tomino. Set aside
2. Slice the croissants open lengthwise. Arrange ham and Fiorella di Tomino on the bottom half. Spread cherry mustard sauce over the cheese. To make this dish vegetarian, omit the ham and add lettuce after melting the cheese. Spread cherry mustard sauce over the top. Lightly place the top half of the croissant on top.
3. Bake the croissants. Preheat the oven to 200°C (180°C convection). Set the croissants on a baking sheet and bake for approximately 10 minutes until the cheese has melted and the top side of the croissants is crisp and golden brown.



15 minutes



2 servings



319 kcal  
1333 KJ  
6 g protein  
23 g fat  
23 g carbs