



Smoked Ham and Salami Bruschetta

15 minutes

Hands on

4

Portion(s)

1

Difficulty



Method

- In a bowl, combine the cream cheese, mustard and sun dried tomatoes.
- Season with salt and pepper and set aside.
- Cut the baguette in half, and then again in half, lengthwise to create 4 pieces.
- Place a nonstick pan over medium heat.
- Add the butter and let it melt.
- Add the pieces of baguette and toast until golden.
- When ready, place them on a clean working surface.
- Brush each piece with the cheese mixture on one side.
- Add 2 slices of ham to each piece and then cover with 3 slices of spicy salami.
- Top with rocket leaves and serve.

Ingredients

- 200 g cream cheese
- 40 g mustard, english
- 40 g sun-dried tomato, finely chopped
- salt
- pepper
- 150 g bread, baguette
- 50 g butter
- 8 slices ham, smoked ham
- 12 slices salami, spicy, thinly sliced
- rocket, leaves, for serving

Διατροφικός πίνακας

Nutrition information per portion

398 Calories (kcal)	32.5 Total Fat (g)	15.3 Saturated Fat (g)	7.8 Total Carbs (g)
20%	46%	76%	3%
7.2 Sugars (g)	16.6 Protein (g)	1.3 Fibre (g)	3.1 Sodium (g)
8%	33%	5%	51%