



Mini cheese pita bread and eggs from the oven



Ingredients

- 1 Henri Willig Chili Cheese
- 1 Henri Willig Extra old cow cheese
- 1 Henri Willig mature cow cheese
- 1 Kletzen toast ginger
- 4 eggs
- 1 Leek
- Curry powder
- 4 ham slices
- Cream Butter
- Creme fraiche
- Salt and pepper
- 250 gram of flour
- 150 gram of lukewarm water
- 1 tbsp olive oil
- 3 gram of yeast
- 2 tsp of salt
- Cucumber
- Chorizo
- Mayonnaise

Preparation

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Eggs from the oven:

- Heat the oven to 190 degrees.
- Grease ramekins with butter.
- Cut half a leek into thin rings and fry gently in a frying pan with some curry powder, pepper and salt.
- Cut the ham into cubes. Grate the mature cheese, about 2 tbsp.
- Now put the leeks, ham, 1 tbsp creme fraiche in the bowl.
- Break the eggs above it, but leave the yolks whole.
- If you don't like runny yolks so much, then whisk the eggs.
- Divide this as best you can between the ramekins so it cooks evenly.
- Top with the cured cheese.
- Take a large baking dish that will hold the ramekins generously.
- Put the trays in it and fill with boiling water so that the trays are halfway in the water.
- Bake for 18 to 20 minutes.
- Make sure the egg is solidified.
- Otherwise, leave it in the oven a little longer.

Mini pita buns (10 pieces):

- Mix water with the yeast, stir and let stand for 5 minutes.
- Put flour, olive oil, salt and water mixture in a bowl.
- Use food processor to make a smooth dough.



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- This takes 8 to 10 minutes.
- Cover the bowl with plastic cling film and leave to rise for an hour.
- Then divide them into 10 to 12 equal parts.
- Make circles and flatten them with your hand or rolling pin
- Cover them with plastic foil and leave to rise for another 20 minutes or so to rise.
- Meanwhile, heat the oven to 230 degrees with the baking tray in.
- Bake the buns for 10 minutes until done.
- Spread the buns generously with the chilli cheese and a slice of chorizo.
- Leave the buns open to allow the cheese to melt properly.
- Place in the oven until the cheese is melted.
- Serve with some slices of cucumber.
- Top the lattes of toast with aged cheese and the mayonnaise.

Thank you Evelien from @gezelligerecepten for these delectable ideas for Easter!