

Thick sandwich with brie cheese



INGREDIENTS:

- 1 small Maltese bread loaf (not sliced)
- 1 wheel Emborg Brie
- 1 teaspoon English Mustard
- 1 teaspoon whole grain Mustard
- 1 jar pickled peppers
- A selection of hams
- Cucumber

METHOD:

1. Slice two thick pieces of Maltese bread and grill in the oven.
2. Spread English mustard on one slice of bread and whole grain mustard on the other slice.
3. Layer pickled peppers, hams, and cucumber.
4. Slice the brie in half and put one half on each side.
5. Grill for 5 to 10 minutes.