

30 minutes

Makes 6 (+ 2 cups jam)

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Ingredients:

Berry jam:

- 1 cup (250ml) water
- 1½ cups (375ml) frozen mixed strawberries and raspberries
- ½ cup (100g) sugar
- Juice (80ml) and grated peel of 1 orange
- ⅓ cup (80ml) vodka or water

- 1 loaf PnP ouma bread or ciabatta, cut into 12 slices (about 2cm thick)
- Melted butter, for toasting
- ½ cup (125ml) cream cheese (optional)
- 1 packet (125g) Black Forest ham
- 12 slices emmental cheese
- Icing sugar, for dusting

Method

1. Combine jam ingredients, except vodka, in a saucepan.
2. Simmer over medium heat until berries break down and mixture thickens, 12-15 minutes.
3. Add vodka or water and simmer for another 5 minutes.
4. Set aside to cool.
Brush bread slices with butter and toast on both sides until golden.
5. Spread cream cheese on one slice and layer with ham and 2 slices emmental cheese.
6. Top with about 2 Tbsp jam.
7. Close sandwich with remaining toast and dust with icing sugar to serve.

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