30 minutes
Makes 6 (+ 2 cups jam)
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Ingredients:
Berry jam:

- 1 cup ( 250 ml ) water
- $11 / 2$ cups ( 375 ml ) frozen mixed strawberries and raspberries ½ cup (100g) sugar
- Juice ( 80 ml ) and grated peel of 1 orange

1⁄3 cup ( 80 ml ) vodka or water

- 1 loaf PnP ouma bread or ciabatta, cut into 12 slices (about 2 cm thick)
- Melted butter, for toasting
- $1 / 2$ cup ( 125 ml ) cream cheese (optional)

1 packet $(125 \mathrm{~g})$ 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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