

Ham & Cheese Bread Pockets

A combination of bread that holds together a surprising cheese and ham centre is not for the faint of heart.

1 Portion



Easy

up to 5 Min.



Ingredients:

For Ham & Cheese Bread Pockets:

100 g Dr. Oetker Nona Breadcrumbs
12 slices White Bread
3 slices Ham (cut into 4)
6 slices Cheese (cut into halves)
2 Eggs (Large)
50 ml Milk

- 1 Trim edges of the bread and flatten the bread until very thin with a rolling pin. Arrange a piece of ham and a piece of cheese at the centre bread and fold bread like an envelope to enclose filling.
- 2 Place eggs and milk in a bowl, whisk until well combined. Dab egg mixture on seams and press lightly to seal completely. Repeat with remaining bread slices.
- 3 Place Dr. Oetker Nona Breadcrumbs in a shallow dish. Dip bread pockets in egg mixture and roll in breadcrumbs, patting down crumbs to fully coat.
- 4 Heat oil in a pan over medium heat. Place prepared bread pockets seam side down and fry until golden, turning on the other side as needed. Remove from pan and drain on a wire rack set over a baking sheet. Serve hot.