



Making a healthy club sandwich



Ingredients

- 1 slices Gouda Natural
- 3 slices of brown or white bread
- 0.5 teaspoons honey mustard
- 0.5 tablespoons of cottage cheese
- a few iceberg lettuce leaves
- 0.25 apple, peeled and thinly sliced
- 0.5 slice of smoked chicken breast or cooked ham
- 0.25 tomato, sliced
- freshly milled pepper
- 2 skewers

Fancy a tasty and hearty lunch? Discover our delicious recipe for the perfect club sandwich. This classic is not only delectable but also easy to make. Gouda Naturel cheese forms the basis of this delicious dish. Enjoy this delicious club sandwich in just 20 minutes!

Preparation

- 1: Toast the bread slices.
- 2: Mix the honey mustard with the cottage cheese. Spread the bread slices with it.
- 3: Divide the lettuce between 2 spread slices. Place a slice of cheese with apple slices on one slice and a slice of cheese, chicken breast or ham and tomato on the other, sprinkled with pepper.
- 4: Stack the bread slices and cover with the third slice with the spread side on top of the tomato.
- 5: Divide the last slice of cheese into strips.
- 6: Press the sandwich slightly and cut diagonally. Insert a skewer decorated with strips of cheese into each stack.

Ready to make a healthy club sandwich

A club sandwich is not complete without Gouda Naturel cheese. You can also experiment with Gouda herb-garlic cheese for an extra dimension of flavour. For a twist in flavour, try tomato ketchup with a hint of paprika or thyme instead of honey mustard and cottage cheese. Order the necessary ingredients via our webshop and treat yourself to a delectable lunch with a Dutch twist!