

**Croissants with CAMBOZOLA, arugula, raspberries
and Serrano ham**



Ingredients for two servings:

150 g	CAMBOZOLA
100 g	Raspberries
80 g	Serrano ham
2 pc.	Croissant
1 handful	Arugula

Preparation:

1. Wash arugula and cut CAMBOZOLA into slices. Set everything to the side
2. Cut croissants lengthwise. Cover the lower half with CAMBOZOLA. Distribute raspberries over the cheese. Finally, lightly press the top half of the croissant. For the savoury version, cut croissant lengthwise. Cover the lower half with Serrano ham and CAMBOZOLA. Finally, lightly press the top half of the croissant.
3. Preheat oven (200°C upper-lower heat/180°C convection oven). Place croissants on a baking sheet and bake for about 10 minutes (until the cheese is slightly melted and the tops of the croissants are crisp and golden brown).
4. After baking, top with arugula and serve.

