

INGREDIENTS

8 SLICES OF IRREWARRA SOURDOUGH

INGLENOOK BUTTER

- 4 TBSP JOHNNO'S TASMANIA GREEN TOMATO PICKLE
- 1 CUP OF LEFTOVER STUFFING
- 1 BLOCK OF WARRNAMBOOL HERITAGE MAPLE & TOFFEE CHEESE, THINLY SLICED
- 8 SLICES OF SALT KITCHEN LEG HAM
- 8 SLICES OF TURKEY
- 1 CUP OF ROCKET LEAVES

SALT TO GARNISH

METHOD

- 1. GENEROUSLY BUTTER THE OUTSIDE OF YOUR BREAD
- 2. BUILDING ON 4 UNBUTTERED SIDES, SPREAD 1 TBSP OF GREEN TOMATO PICKLE ON EACH SLICE,
- 3. TOP WITH LEFTOVER STUFFING, HAM, TURKEY, ROCKET AND MAPLE TOFFEE CHEESE SLICES.
- 4. POP THE LIDS ON AND COOK IN A SANDWICH PRESS OR FRY PAN UNTIL GOLDEN AND CRISPY.
- 5. SLICE AND SERVE, FINISHING WITH A SPRINKLE OF SALT ON TOP

INGREDIENTS AVAILABLE AT

