

**Gasmate®**

## HAM & CHEESE FOCACCIA TOASTIES



BBQ

Camping  
Stove

You can't go past a delicious ham and cheese toasty. A traditional lunch, however the garlic aioli and seeded mustard takes this everyday toasty to another level! Ditch the café sandwich grills as the only way to cook the perfect toasty is in a frypan or on a BBQ hot plate.

Serves 4 people

Prep Time 15 Minutes

<b>4 rolls</b>	Focaccia or Turkish
<b>350g</b>	Smoked shaved ham
<b>4</b>	Tasty cheese slices
<b>4 tbsp</b>	Parmesan cheese (grated)
<b>3 tbsp</b>	Garlic aioli or mayonnaise
<b>2 tbsp</b>	Seeded mustard
	Butter for inside and outside of bread
	Baking paper

1. Cut Focaccia/Turkish bread on the side in half and butter both sides on the inside and outside of the focaccia.
2. On the inside of the focaccia, cover one side generously with garlic aioli and seeded mustard. On the other side of the focaccia place cheese down first and ham on top. Close focaccia and generously sprinkle outside with parmesan cheese.
3. Preheat BBQ hotplate or cast iron frypan on high heat until hot and then reduce to medium heat.
4. Cover hot plate or frypan with baking paper before placing focaccia on hotplate or in frypan. This will prevent focaccia getting black residue from fry pan or grill plate.
5. Squash/flatten focaccia down with BBQ spatula and once brown on bottom turn it over and continue to squash down as much as possible.
6. If using a BBQ close the hood so it allows for cheese to melt. If cooking in frypan, ensure cooking is slow to allow for cheese to melt.
7. Once toasted on both sides and cheese melted, remove the focaccia from heat and rest on warming rack to keep warm whilst cooking more and then serve.
  - Sourdough or slice (toast) bread can be used instead of focaccia or Turkish rolls.

**THE OUTDOORS MADE EASY.**