

MasterFoods™

PROFESSIONAL

Triple Cheese and Smoked Ham Jaffles
RECIPE

Triple Cheese and Smoked Ham Jaffles



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

8 items

MAKES

12 servings

These are a dialled-up version of the classic ham and cheese toastie. and the parmesan on the outside of the jaffle just elevates the toasty!

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INGREDIENTS

- MasterFoods™ Professional Vegan Mayonnaise, for spreading
- MasterFoods™ Professional Dijon Mustard, for spreading
- 8 slices of White Sandwich Bread
- 8 slices of Gruyere Cheese
- ½ cup MasterFoods™ Professional Sweet Mustard Pickle, plus extra for serving
- 8 slices of Double Smoked Ham
- 1 cup Cheddar Cheese, grated
- ½ cup grated Parmesan Cheese, plus extra for sprinkling

PRODUCTS USED

MasterFoods Professional Dijon Mustard 21kg

[SEE DETAILS](#)

MasterFoods Professional Gluten Free Vegan Mayonnaise 2.2kg

[SEE DETAILS](#)

MasterFoods Professional Sweet Mustard Pickle Relish 2.6kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Heat a jaffle iron or sandwich press. Spread vegan mayonnaise on one side of the bread, with a generous spread of Dijon mustard on the other.
2. 2
Heat a jaffle iron or sandwich press. Spread vegan mayonnaise on one side of the bread, with a generous spread of Dijon mustard on the other.
3. 3
Add the top slice of bread and carefully place into sandwich toaster with the mayonnaise side facing out.
4. 4
Grate parmesan cheese all over the top and close lid and cook for 3 to 5 minutes until golden brown.

5. 5

Carefully remove and place onto serving plate and grate over more parmesan. Repeat with remaining sandwiches, a serve with extra sweet mustard pickle on the side.

Tips

1. 1

Also great with MasterFoods™ Professional Tomato Relish or MasterFoods™ Professional Tomato Pickle.

2. 2

For vegan friendly option, replace the ham and cheeses with grilled vegetables such as zucchini, eggplant, and semi-dried tomatoes.

More Recipes Like This

[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)

[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

100% Not Schnitzel Wrap

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

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