Mountain Ham Panini with Fresh Figs and Croccanta Raclette



Informations

People : **4**
Preparation : **10 min.**
Cooking time : **5-10 min.**

Ingredients

- 160 g Raclette Croccanta
- 4 large slices of mountain ham
- 4 Panini breads
- 20 g honey
- 2 cl olive oil
- 20 g Balsamic Vinegar
- 10 g arugula
- 4 ripe fresh figs

Preparation steps

Difficulty level: easy???

1. Preheat your grill or panini press.
2. In a small bowl, mix the honey, balsamic vinegar, and olive oil.
3. Season with salt and pepper to taste.
4. On 4 slices of the panini bread, lay a layer of mountain ham, then add some slices of figs and Croccanta cheese, followed by a few arugula leaves.
5. Brush each sandwich with a bit of the honey-balsamic vinegar and olive oil mixture.
6. Cover with the other 4 slices of panini bread to form the sandwiches.
7. Lightly brush the outer sides of the sandwiches with some olive oil.
8. Place the sandwiches on the preheated grill or panini press and cook for about 5 to 7 minutes, until they are nicely browned and the cheese has melted.
9. Remove the sandwiches from the grill and let them cool slightly.
10. Cut the sandwiches in half and serve them warm.

? **Tips and Tricks:** For a vegetarian version, use slices of eggplant and tomato instead of ham.