

Ham rolls with Emmi Emmental Cheese



Preparation time: **30 min**

Total time: **30 min**

Servings: **4**

Cheese: **Emmental**

Ingredients:

- 8 slices cooked ham
- 8 iceberg lettuce leaves
- 8 Emmi Emmental cheese sticks (approx. 300 g)
- 1 tbsp. paprika
- 3 tbsp. chopped herbs (parsley, dill, chives, a little thyme)
- 2 tbsp. white wine
- 20 g melted butter
- 1 tbsp. red pepper sauce

Preparation:

1. Place the ham slices on work surface.
2. Place each slice on a lettuce leaf and a cheese stick in the middle.
3. Sprinkle cheese with paprika, sprinkle with herbs and drizzle with wine.
4. Wrap it all up and secure with a toothpick.
5. Mix the butter and sauce and brush rolls.
6. Grill on hot grill until cheese begins to melt.