



JERNEJ KITCHEN

HAM AND CHEESE SLIDERS WITH HORSERADISH

Ham and Cheese Sliders with Horseradish are such a treat. This 35-Minute recipe is perfect for Easter brunch, picnics, celebrations and gatherings.

MAKES	8 - 12	SLIDERS
PREPARATION:	15	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	35	MINUTES

HORSERADISH BECHAMEL

- 1 tbsp (15g) unsalted butter
- 1 tbsp (15g) all-purpose flour
- 160 g (2/3 cup) milk
- 1 tsp whole grain mustard
- 1 tbsp prepared horseradish

HAM AND CHEESE SLIDERS

- 8-12 dinner rolls (depending on the size and shape)
- 6-8 slices honey ham
- 8-10 slices mozzarella cheese
- 3 tbsp (45g) melted butter
- 1/2 tsp poppy seeds
- 1 tsp sesame seeds
- 1/2 tsp whole grain mustard

TOOLS AND EQUIPEMENT

- kitchen knife
- 20 cm x 30 cm (8-inch x 12-inch) baking pan
- saucepan
- whisk
- bowl
- kitchen brush
- aluminum foil

PREPARATION

Cut the rolls in half separating the top and bottom. Arrange the bottom half in a single layer in a 20 cm x 30 cm (8-inch x 12-inch) baking pan. Preheat the oven to 190 °C / 380 °F.

HORSERADISH BECHAMEL

Add butter and flour to a saucepan. Place over medium low heat. When the butter melts, stir and cook for about 3 - 4 minutes over low heat. The mixture shouldn't get brown. While continuously stirring with a whisk, pour in 1/3 of the milk to get a smooth paste. Then add the rest of the milk and whisk to get a smooth, silky sauce. Cook for 5 minutes over low heat, then stir in the mustard and prepared horseradish. Season to taste with salt and pepper, and remove from the heat.

MAKE THE SLIDERS

Spread the bechamel sauce over the rolls in the baking pan. Place the honey ham on top of the bechamel, then place the cheese on top of the ham. Cover with the other half of the rolls.

BAKE

In a small bowl, stir to combine melted butter, poppy seeds, sesame seeds, and whole grain mustard. Brush the rolls with the mixture. Cover with aluminum foil, making sure that the foil doesn't touch the rolls. Place in the preheated oven on the middle rack. Bake for 15 minutes at 190 °C / 380 °F. Uncover, increase the heat to 210 °C / 410 °F and continue to bake for another 4 - 6 minutes or until the top of the rolls is golden-brown.

SERVE

Take the baked Ham and Cheese Sliders with Horseradish

from the oven and set aside for 10 minutes, then serve.