



Pickle Cheese and Honey Sandwich

EASY • 30 MINS

PICKLE CHEESE SANDWICH? Say less. Save this. Send it to a pickle lover. Then scroll down!



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
20 mins

SERVINGS
1

Ingredients

- Pickles
- Your cheese/s of choice

Method

1. Preheat oven to 180°C. Line a baking tray.

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- Mayonnaise
- Olive spread
- Rocket dressed with olive oil and salt
- Pickled onions
- Mortadella
- Squeeze of **Capilano Pure Honey**

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

2. Layer cheese and pat-dried pickles into a square on the tray, cheese on top.
3. Bake 20 minutes until golden. Cool 5–10 minutes.
4. Build: mayo, olive spread, rocket, pickled onions, mortadella, then the baked cheese layer on top.
5. Drizzle with Pure Honey. Eat immediately.

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