# Country Croque and raclette Le Fribourg with speck



## Informations

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

## Ingredients

- 160 g raclette Le Fribourg with speck
- 8 large slices of country bread
- 8 thick slices of speck
- 40 g of butter
- Fine salt, freshly ground pepper

## Preparation steps

**Difficulty level: easy ???**

1. Preheat the oven to 220°C.
2. Lay out the slices of bread on your work surface.

3. Spread a thin layer of butter on them.
4. Place a nice slice of cheese on each buttered slice of bread.
5. Place a slice of speck on the cheese.
6. Close the croques with the other slice of bread.
7. Mark the croques in a grill pan and bake in the oven to finish cooking for 5 minutes.
8. Serve hot accompanied by a well-dressed green salad.