

Cured Ham and Chèvrerousse d'Argental Maki Rolls



Informations

People : 4

Preparation : 30 min.

Ingredients

- 160 g Chèvrerousse d'Argental
- 3 generous slices of cured ham
- 40 g Sud'n'Sol half-dried tomatoes
- 60 g cucumber
- ½ bunch baby basil
- Freshly ground pepper

Preparation steps

1. Cut the cheese into thick slices.
2. Cut one slice of ham in half lengthwise, the tomatoes into thin strips and the cucumber into batons.



3. Wash the basil.
4. Put one and a half slices of the cured ham on a sheet of cling film. Top with a slice of cheese. In the centre, place a baton of cucumber and some strips of tomato, sprinkle with basil leaves and season with a few grinds of pepper. Top with another slice of cheese then roll up tightly to form a perfect cylinder. Leave to chill.
5. When it's time to serve, slice each cylinder into maki rolls – leave the cling film on so that the rolls don't fall apart.
6. Remove the cling film and serve well chilled for everyone to enjoy.

? **Tips and Ideas:** For this recipe, you can replace the ham with a thin slice of smoked salmon. Swap the cucumber for some green asparagus and the half-dried tomatoes for strips of marinated peppers. The basil can easily be replaced with fresh tarragon.