

Club Sandwich with Comté AOP

Informations

People : 4



Ingredients

- 160 g Comté AOP
- 8 slices of dark rye bread
- 60 g butter
- 4 slices of pastrami
- 4 lettuce leaves
- 2 tomatoes

Preparation steps

1. Wash and thinly slice the tomatoes. Wash the salad leaves.
2. Place the slices of bread on the board, then spread a thin layer of butter onto each slice.
3. Layer on the tomatoes, salad leaves, pastrami and a generous slice of cheese. Close with a slice of bread. Press down firmly with the help of a dish. Chill for at least 1 hour.
4. Using a dinosaur-shaped pastry cutter, shape the club sandwiches into dinosaurs.



5. Serve at room temperature.

? **Tip:** Be sure to use the sandwich trimmings, for example, cutting them into small cubes to serve with pre-dinner drinks.