Rolled spring sandwich with Comté AOP Fort Saint-Antoine & cooked ham

Informations

People : **4**

Ingredients

- 150 g Comté AOP Fort Saint Antoine
- 4 slices Bruschetta bread
- 50 g butter
- 4 slices continental cooked ham
- 20 g salad leaves
- 2 tomatoes
- Fine salt, freshly ground pepper

Preparation steps

1. Using a rolling pin, flatten the bread evenly.

2. Warm the butter and spread liberally over the slices of bread.
3. Place a slice of ham, a thin slice of Comté AOP, a few thin slices of tomato and a few salad leaves on top of each slice. Season with fine salt and freshly ground pepper.
4. Roll up very tightly in plastic film and set aside in a cool place.
5. When you are ready to serve, fry the rolls in a non-stick frying pan over a high heat until warm and crispy; serve immediately.

? **Tip:** For this recipe, you can use any smoked deli meat instead of the cooked ham.