Rustic tartine with pesto and Chèvre d’Argental



Informations

People : **4**

Ingredients

- 400 g Chèvre d’Argental
- 8 slices of farmhouse bread
- 2 slices ham

Ingredients for pesto

- Basil
- Olive oil
- Pine nuts
- 1 clove of garlic

Preparation steps

1. Crush the goat’s cheese with a fork.
2. In a bowl combine the goat’s cheese, pesto, salt and pepper.
3. Arrange half a slice of ham on the bread.
4. Spread the pesto on the ham.
5. Put the tartine bread on a sheet of baking paper.
6. Bake in a very hot oven at 200°C to 220°C for 5 minutes.
7. Halfway through, sprinkle with pine nuts.

? **Tip:** You can swap the pesto for tapenade. Best enjoyed with a mixed salad with cherry tomatoes.