

Vegetarian Club-Sandwich with Curry and Vacherousse d'Argental



Informations

People: 4

Ingredients

- 200 g Vacherousse d'Argental
- 3 spring carrots
- ½ bunch of red radish
- 50 g spinach leaves
- 80 g Paris mushrooms
- 2 fresh white onions
- 1 tablespoon lemon juice
- 6 slices of toast
- 2 plain yoghurts
- 1 teaspoon curry powder
- Salt, pepper

Preparation steps



- 1. Cut the Vacherousse cheese into thin slices.
- 2. Wash and dry the vegetables.3. Peel the carrots and cut into fine strips.
- 4. Chop the spinach leaves.
- 5. Cut the radishes and peeled onions into thin round slices.
- 6. Finely slice the mushroom caps and sprinkle with lemon juice.
- 7. Combine the yoghurt with the curry.
- 8. Toast the bread and cut each slice into 2 triangles.9. Mix the chopped vegetables.
- 10. Season with salt and pepper.
- 11. Arrange the slices of Vacherousse d'Argental and the mixed vegetables on the slices of toasted bread.
- 12. Spread with curry sauce.13. Stack 3 slices of toast with vegetables.
- 14. Use a toothpick to keep together.