

Toasted Summer Mountain Slices Comté AOP Xavier David

Informations

People : 4



Ingredients

- 200 g grated Comté AOP Xavier David
- 4 slices crusty farmhouse bread
- 2 large potatoes
- 12 green asparagus spears
- 4 slices mountain ham
- 2 tomatoes
- 2 onions
- 3 cl olive oil
- Pepper

Preparation steps

Preheat plancha to 240°C.



Wrap potatoes in aluminium foil and place under the barbecue hood for 50 minutes.

When the potatoes are cooked, unwrap, peel and cut into rounds.

Wash and scrape asparagus.

Peel onions and roughly slice.

Sear the asparagus and onion on the hot, lightly oiled plancha.

When they have begun to brown, remove and keep hot.

Place bread on worktop and add slices of potato, sautéed asparagus and onions, ham and a few slices of tomato.

Cover each slice with plenty of cheese. Season with a grind of pepper.

Preheat the grill and cook the slices until they are a tempting golden brown. Serve nice and hot.

? **Tip:** ou can make 1001 different versions according to what vegetables are in season! Try making them with Mediterranean vegetables like courgettes, aubergines and peppers.