Dark rye bread with Comté AOP and avocado



Informations

People : **4**

Ingredients

- 8 slices Comté AOP
- 8 slices dark rye bread
- 2 avocados
- 8 lettuce leaves
- 12 radishes
- 8 cherry tomatoes
- 1 cucumber
- Tartare sauce
- Walnuts

Preparation steps

1. Preheat the oven to 180°C.
2. Place a sheet of baking paper on a baking tray.
3. Cut the brioche bread into thick slices, brush with a little olive oil and place on the baking tray. Top each slice with a good piece of Comté AOP, then quarter the apricots and scatter over the cheese.
4. Bake in the oven for 5-6 minutes. When the cheese has nicely melted and the apricots slightly caramelised, take the tray out of the oven and place the slices on the serving plates. Sprinkle with pine nuts and garnish with a few basil leaves.
5. Serve nice and hot.