

# Vacherousse d'Argental, onion confit and sardine slice

## Informations

People : 4



## Ingredients

- 120 g Vacherousse d'Argental
- 4 slices wholegrain bread
- 1 tin of mini sardines
- 3 onions
- 8 cherry tomatoes
- 40 g butter
- 10 g sugar
- 1 sprig of rosemary
- Fine salt, pepper

## Preparation steps

1. Preheat the oven to 180°C.
2. Peel the onions and roughly slice. In a hot frying pan, melt the butter and brown the onions. Season with sugar, salt and ground pepper.
3. Place the slices of bread on a sheet of baking paper and spoon over a generous layer of onion confit, a few sardines, the tomatoes, halved, and two generous pieces of cheese.
4. Bake in the oven for 5-6 minutes. When the cheese has nicely melted, serve hot with a green salad.