

Farmhouse bread with asparagus and Suprême des Alpes Michel Grossrieder cheese

Informations

People : 4



Ingredients

- 8 slices Suprême des Alpes Michel Grossrieder
- 8 slices farmhouse bread
- 8 potatoes (just cooked)
- 24 asparagus stalks
- 8 tablespoons crème fraîche
- Salt and pepper
- Cress

Preparation steps

1. Boil potatoes until just cooked.
2. Allow to cool then slice thinly.
3. Prepare asparagus and cook in hot water. It should remain firm.
4. Spread bread with crème fraîche and cover with potato and asparagus.
5. Season with a little salt and pepper.
6. Lay slices of Suprême des Alpes on top of the vegetables and bake for 15 mins at 200°C.
7. Decorate with cress and finish with a sprinkle of herbs.