



DIE KÄSEMACHER Club Sandwich



Ingredients for 2 portions

1 cup of goat's cheese biscuits wrapped in bacon

1 cup of dried tomatoes

1 cup of grilled peppers

6 slices of sandwich toast bread

2 boiled eggs (chopped into slices)

3 leaves of firm green salad (chopped)

50g of mayonnaise

1 tsp of mustard

Salt

Pepper



Preparation

Sauté the goat's cheese biscuits wrapped in bacon in a frying pan without oil, until crispy. In the meantime, separate the dried tomatoes and grilled pepper from the oil, and drain with kitchen roll. Stir the mustard into the mayonnaise separately and season to taste with salt and pepper. Finally, add the finely-chopped salad to the mayonnaise.

Now toast the 6 slices of bread and lay out all the ingredients ready to be used.

Lay out 4 of the slices of toast ready for use, and coat these with the salad-mayonnaise-mustard mixture. Then cover 2 of the slices with the goat's cheese biscuits wrapped in bacon. Then place the 2 remaining slices of toast coated with the salad-mayonnaise mixture on the slices of toast with the goat's cheese biscuits. Cover both these slices of toast with the dried tomatoes, grilled peppers and eggs.

Now place the final two slices of toast on these as a "cover", and hold in place using cocktail sticks.

And last but not least, cut through diagonally!

Preparation time: 25 minutes

Level of difficulty: easy

Guten Appetit 😊