



ORIGINE



SMOKED MEAT SANDWICH FROM MONTREAL

Portions : **4**

Preparation Time : **15 minutes**

INGREDIENTS :

- **1 semolina ciabatta bread, cut in 4**
- Mayonnaise
- Yellow mustard
- 20 thin slices smoked meat
- 16 Tricolore Sweet Pepp® mild peppers
- 40 ml (8 tsp.) plain soft goat cheese
- 20 ml (4 tsp.) sun-dried tomato pesto

PREPARATION :

Cut the baguettes in half lengthwise and brush the insides with an equal mixture of mayonnaise and mustard. Add 5 slices of smoked meat, 4 peppers, 2 tsp. of goat cheese, and finish with 1 tsp. of pesto. Heat in the oven at 350°F (180°C) for 5 to 7 minutes.

Bon appétit!