



ORIGINE



BEEF AND CHEESE SANDWICH FROM MONTREAL

Portions : 4

Preparation Time : **30 minutes**

INGREDIENTS :

- **1 Breizh Baguette, cut into 4**
- 1 Portobello mushroom, sliced into 8 pieces
- Au printemps Gourmet Maple Walnut Cheese Complement (Spread)
- 1 red onion, sliced
- 32 slices fondue beef
- Arugula
- 4 slices Maître Jules cheese
- Olive oil
- 60 ml ($\frac{1}{4}$ cup) water
- Salt and pepper

PREPARATION :

In a skillet on high heat, fry the mushrooms and meat separately in olive oil. Set aside. In the same skillet, sauté the onion slices, add 60 ml ($\frac{1}{4}$ cup) of water and let reduce for 3 to 5 minutes. Slice the bread lengthwise and brush with 5 ml (1 tsp.) of the cheese complement spread. Add the caramelized onions, followed by 8 slices of meat, 2 pieces of mushroom and 1 slice of cheese per serving. Broil the sandwiches and then garnish with arugula.

Bon appétit!