

Surprising **surprise bread**



8 people

15 min preparation time

aucune cooking time

All ingredients

- 1 tin of 60g** la belle-iloise Sardinade with tomatoes and capers
- 1 tin of 60g** la belle-iloise Tuna and basil mousse
- 1 tin of 60g** la belle-iloise Thoïonade with olives
- 1 tin of 60g** la belle-iloise Salmon and tarragon cream
- 8** large slices of soft bread without crusts
- A few** rocket leaves
- 8** cooked (or canned) green asparagus
- 2 thin** slices Emmental (or grated)
- 3 slivers** of preserved tomato

Steps

- 1- Spread the tin of sardinade with tomatoes and capers on 2 slices of bread, add the rocket and stick the two slices together with the filling on the inside
- 2- Do the same with the other combinations: cream of salmon/green asparagus, thoïonade with olives/Emmental, tuna mousse with basil/slivers of preserved tomato
- 3- Cut each sandwich into 8
- 4- Reassemble the slices and stack them in layers
- 5- Decorate with the rest of rocket and a few cherry tomatoes