

Tuna and mushroom croque



4 people

10 min preparation time

8 to 10 min cooking time

All ingredients

1 tin of 207g White Tuna au Naturel la belle-iloise
8 slices of classic sandwich bread
2 button mushrooms
50 g grated Emmental cheese
120 g whipping cream
1 teaspoon flour or potato starch
4 pinches of salt
4 pinches ground pepper
Optional: chives or fresh herbs

Steps

- 1- Drain the tuna, reserving the juice. Place the tuna juice in a saucepan with the cream, salt, pepper and potato starch
- 2- Cook and stir for 2 minutes
- 3- Add 40 g of cheese and mix
- 4- Crumble the tuna with a fork and cut the mushrooms into thin slices
- 5- Place 4 slices of sliced bread on a baking tray and spread a little sauce, tuna, mushrooms and a little sauce on each slice
- 6- Cover with the remaining slices of bread, then place the leftover sauce and cheese on each croque
- 7- Bake in a hot oven therm 8 (230°C) for 8 to 10 min
- 8- Serve hot with a green salad