

Mini club sandwiches **with spreads**



2 people

15 min preparation time

cooking time

All ingredients

2 tins of 60g la belle-iloise Pollock & Szechuan berries Rillettes
2 tins of 60g la belle-iloise Sardinade spread with tomatoes and capers
2 tins of 60g la belle-iloise Tuna & Basil Mousse
12 slices of crustless wholemeal bread
A few spinach shoots
1 tomato
1 avocado
1 tablespoon mayonnaise
1 tablespoon fromage frais
20g salted butter
30g Comté cheese

Steps

- 1- Cut the tomato into thin slices
- 2- Take a slice of bread, spread with fromage frais and top with spinach shoots
- 3- Top with a slice of bread then 2 slices of tomato
- 4- Spread Tuna Mousse on a 3rd slice of bread then place it on top to close the sandwich

Steps

- 1- Peel and thinly slice the avocado
- 2- Take a slice of bread, spread with mayonnaise and top with spinach shoots
- 3- Top with a slice of bread, then place slices of avocado on top
- 4- Spread the Sardinade on a 3rd slice of bread then place it on top to close the sandwich

Steps

- 1- Take a slice of bread, spread with butter and top with spinach shoots
- 2- Top with a slice of bread, then layer with small slices of Comté cheese
- 3- Spread the Pollock Rilletes on a 3rd slice of bread then place it on top to close the sandwich