

# 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