

## Picandou cheese on crusty farmhouse bread roll



## **Informations**

People: 4

Preparation: 10 min. Cooking time: 5 min.

## **Ingredients**

- Picandou Cuisine & Création spread
- Dried wild herbs
- Farmhouse bread rolls

## **Preparation steps**

- 1. Diagonally score the bread 4cm deep.
- 2. Spread the Picandou cheese to the scored bread.
- 3. Bake in the oven at 200 degrees Celsius for 5 minutes.
- 4. Garnish with wild herbs.