

Provençal slice with lamb and Brebrousse d'Argental



Informations

People : 4

Cooking time : 34 min.

Ingredients

- 160 g Brebrousse d'Argental
- 4 generous slices of farmhouse bread
- 2 courgettes
- 2 tomatoes
- 300 g leg of lamb, bone removed
- 2 cloves garlic
- 3 cl olive oil
- Fine salt, freshly ground pepper
- Sprigs of rosemary

Preparation steps

1. Preheat the oven to 130°C.
2. Evenly slice the courgettes and tomatoes. Lightly oil a baking dish and place the tomatoes and courgettes in alternate layers. Season with salt and freshly ground pepper and add a few sprigs of rosemary for flavour, then cook in the oven for about 30 minutes.
3. While that is cooking, dice the lamb and cook in a hot frying pan with the remaining olive oil.
4. Once the vegetables are nicely roasted, take them out of the oven.
5. Turn the temperature up to 180°C.
6. Place the slices of bread on a sheet of baking paper, rub them with a clove of garlic (germ removed). Place a portion of roasted vegetables, a few pieces of diced lamb and some generous slices of cheese on each slice of bread.
7. Bake in the oven for 3-4 minutes. Once the cheese has melted, transfer to your serving plates and enjoy nice and hot.

? **Tip:** You could add a few grilled peppers to this recipe.