

# Delicious summer slices with Délice d'Argental

## Informations

People : 4



## Ingredients

- 120 g Délice d'Argental
- 4 slices farmhouse bread
- 1 red pepper
- 1 green pepper
- 1 yellow pepper
- 1 courgette
- 1 aubergine
- 1 onion
- 2 cloves garlic
- 3 cl olive oil
- ½ bunch basil
- Fine salt, freshly ground pepper

## Preparation steps



1. Wash, peel and dice the vegetables evenly.
2. Heat the olive oil and sauté all the vegetables over a high heat. Once they have browned slightly, lower the heat and leave to simmer for 5-6 minutes. Peel the garlic, remove the germ and crush. Season to taste with fine salt and freshly ground pepper.
3. Cut the cheese into sticks. Place the slices of bread on a sheet of baking paper and top with the cooked vegetables. Place the cheese sticks on top.
4. Preheat the oven to 200°C.
5. Bake the slices in the oven for 7-8 minutes.
6. When the cheese has nicely melted, take the slices out of the oven and serve hot with salad.

? **Tip:** To tweak this recipe, you could add a few lightly fried lardons to the vegetables.