

# Tarti'Choucroute with Vacherousse d'Argental



## Informations

People : 4

## Ingredients

- 160 g Vacherousse d'Argental cheese
- 4 generous slices of dark rye bread
- 2 portions of choucroute (sauerkraut, pork shoulder, bacon, Strasbourgeois sausages)
- 20 g mustard
- Cumin seeds
- Fine salt, pepper

## Preparation steps

1. Preheat the oven to 180°C.
2. Cut the cheese into small pieces.



3. Place the slices of bread on a sheet of baking paper. Spread with mustard and top each slice with the choucroute.
4. Scatter over the cheese. Sprinkle with a few cumin seeds. Place in the oven for 5-6 minutes and serve hot.

? **Tip:** You could replace the Vacherousse in this recipe with a well-ripened Münster.