Vegetarian Club-Sandwich with Curry and Vacherousse d'Argental

Informations

People : **4**

Ingredients

- 200 g Vacherousse d'Argental
- 3 spring carrots
- ½ bunch of red radish
- 50 g spinach leaves
- 80 g Paris mushrooms
- 2 fresh white onions
- 1 tablespoon lemon juice
- 6 slices of toast
- 2 plain yoghurts
- 1 teaspoon curry powder
- Salt, pepper

Preparation steps

1. Cut the Vacherousse cheese into thin slices.
2. Wash and dry the vegetables.
3. Peel the carrots and cut into fine strips.
4. Chop the spinach leaves.
5. Cut the radishes and peeled onions into thin round slices.
6. Finely slice the mushroom caps and sprinkle with lemon juice.
7. Combine the yoghurt with the curry.
8. Toast the bread and cut each slice into 2 triangles.
9. Mix the chopped vegetables.
10. Season with salt and pepper.
11. Arrange the slices of Vacherousse d'Argental and the mixed vegetables on the slices of toasted bread.
12. Spread with curry sauce.
13. Stack 3 slices of toast with vegetables.
14. Use a toothpick to keep together.