

# Saint Nectaire AOP Xavier David panini with potatoes



## Informations

People : 4

## Ingredients

- 200 g St Nectaire AOP Xavier David
- 4 paninis
- 2 potatoes
- 4 slices of smoked mountain ham
- ½ bunch basil
- 3 cl olive oil

## Preparation steps

1. Preheat barbecue to 240°C.



2. Wrap potatoes in aluminium foil and place under the barbecue hood for 50 minutes. When the potatoes are cooked, unwrap, peel and cut into thin rounds.
3. Cut panini in half lengthways.
4. Lightly oil with olive oil and place a thin slice of cheese on each half.
5. Add a slice of ham, a few basil leaves and some slices of potato to 4 of the panini halves. Cover with the other half. Lower temperature to 180°C and put sandwiches on sear grate. Cook each side, pressing down lightly with a spatula.
6. When the paninis are cooked and golden brown on both sides, serve hot with a nice salad or some crisps.

? **Tip:** You could also make these paninis with roast chicken breast and a few slices of tomato.