

Moliterno Al Tartufo and black pudding on oven-baked spelt bread



Informations

People : 4

Ingredients

- 8 slices Moliterno al Tartufo
- 8 slices spelt bread
- 4 tablespoons remoulade sauce
- 4 black pudding sausages
- 8 tablespoons mini gherkins

Preparation steps

1. Slice the black pudding and fry quickly in a hot frying pan with a little oil.
2. Spread slices of spelt bread with a thin layer of remoulade sauce and cover with slices of black pudding.
3. Cut gherkins lengthwise into long strips and place on top of the black pudding.



4. Cover everything with thin slices of Moliterno al Tartufo and bake in the oven at 200°C for 12–15 minutes.