

# Roquefort AOP Papillon and mushrooms on dark rye



## Informations

People : 4

## Ingredients

- Roquefort AOP Papillon
- 8 slices dark rye bread
- 8 button mushrooms
- Handful walnuts
- Linseed oil

## Preparation steps

1. Finely chop mushrooms then sauté in linseed oil until golden (the oil must not be too hot or it will burn).
2. Roughly chop walnuts.
3. Arrange mushrooms and walnuts on bread and add some big chunks of Roquefort AOP.



4. Bake in the oven at 200°C for 13 minutes.