

# Farmhouse bread with Fourme d'Ambert AOP La Réserve des Crémiers

## Informations

People : 4



## Ingredients

- 200 g Fourme d'Ambert AOP La Réserve des Crémiers
- 8 slices farmhouse bread
- 800 g raw mince
- 1 pepper
- 1 onion
- 8 cloves garlic
- 8 tablespoons rolled oats
- 4 eggs
- 4 tablespoons plain flour
- 4 teaspoons mustard
- Ground paprika
- Salt, pepper
- Nutmeg
- Thyme
- A few lettuce leaves
- Fromage blanc with herbs – to serve

## Preparation steps

1. Finely chop pepper, onion and garlic.
2. Add Fourme d'Ambert AOP and the mince.
3. Add rolled oats, eggs, flour, paprika, pepper, onion, garlic, salt, pepper, nutmeg, thyme and mustard and mix well.
4. Shape into meatballs.
5. Fry in a frying pan over medium heat until nice and golden.
6. Place meatballs on the slices of farmhouse bread along with a few lettuce leaves.

? **Tip:** Serve with a bowl of fromage blanc with herbs for the sauce.