

Toast rolled with ham and cheese, tomato sauce with tarragon

Recipe for 4

Description

You could call it a ham and cheese cigar, accompanied by a tarragon and tomato sauce.

Note

If you have a panini press, it is quite easy to cook the cigars with the panini press instead of in a skillet. Feel free to use the cheese of your choice.

Ingredients

Rolled toast

- 8 Thick slice(s) Soft bread
- 8 Slice(s) Cooked ham
- 8 Slice(s) Comté cheese

- Butter
- Salt and pepper
- Vegetable oil

Tarragon tomato sauce

- 0.50 Unit(s) Onion
- 2 Clove(s) Chopped garlic
- 1 Leaf(ves) Bay leaf
- 1 Sprig(s) Thyme
- 2 Tbsp Red wine vinegar
- 4 Sprig(s) Tarragon
- 250 Ml Diced tomatoes

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

Ham and cheese cigar

Roll the slices of bread individually with a rolling pin until nice and thin. Spread with butter. Place a slice of ham and a slice of cheese. Roll it until you form a sort of cigar shape and then brush lightly with more butter to stick the edges.

Let rest in the fridge for half an hour, this will make it easier to cook. In a hot skillet, sear the cigars by starting with the open side down first.

Once nice and golden, transfer to a baking sheet and when ready to serve, reheat in the oven.

Tarragon tomato sauce

In a sauce pot with oil, sweat the onions and then lower the heat. After one minute, add the sugar, garlic, thyme and a bay leaf and continue to cook for 5 minutes. Add the vinegar and then continue to cook until fully evaporated. Add the can of tomatoes.

Let cook for 10 minutes, add the tarragon and then blend. Season with salt and pepper to taste.

Plating

On a serving platter, place a bowl of sauce in the center. Place the cigars all around the sauce bowl. Garnish the sauce with a few leaves of fresh tarragon.

Bon appétit!