



Ingredients

- 160g Gruyère AOP, grated by hand
- 8 thick slices of farmhouse bread, weighing about 100g each
- 50g melted butter
- 200g roast beef, sliced



Preparation

Using a brush, coat the bread slices with melted butter.

Sprinkle 4 slices of the bread with the grated Gruyère AOP, followed by some of the roast beef and then more Gruyère AOP. Place the remaining slices of bread on top

Gently place the sandwiches on a hot barbeque and grill for 3 to 4 minutes, turning once

Tips & Tricks:

Replace the roast beef with pastrami, ham or grilled vegetables