

Lobster rillettes club sandwich

Elaborate starter • Preparation time: 15 min

Ingredients for 4 people:

6 slices of white bread - 100g of **Groix & Nature lobster rillettes**.
1 yellow pepper - 1 red pepper - 1 eggplant - 1 zucchini - young spinach leaves - thyme - garlic - chives - cherry tomatoes - green asparagus.

- 1 • Cut the white bread into a rectangle, wash and slice the vegetables the same length as the bread.
- 2 • Candy the vegetables in olive oil with thyme and garlic (cook the peppers together, and do the same with the eggplant and zucchini). Toast the white bread while doing the preparation.
- 3 • Slice the green asparagus, then blanch them in boiling water for 2 minutes and cool under icy cold water.
- 4 • Add a tablespoon of **Groix & Nature lobster rillettes** and create your club sandwich by alternating colours.
- 5 • Serve with spinach leaves, asparagus and cherry tomatoes.

