

Sandwich like an Opera, Maille Dijon mustard, ham and butter

Recipe for 80 unités



Description

Ham and butter Sandwich, set in a baking frame with a bread sheet. enhanced with a Maille Dijon mustard . Then cut in pieces of about 2 cm wide and 7 cm long.

Ingredients

Framed sandwich

- 3 Leaf(ves) Soft bread
- 12 Slice(s) Cooked ham
- 12 Slice(s) Prosciutto

Flavored butter

- 525 Gr Slightly salted butter
- 115 Gr Maille dijon mustard
- 10 Leaf(ves) Basil
- 12 Sprig(s) Chives
- 1 Unit(s) Lemon juice
- 4 Turn(s) Fresh ground black pepper

Preparation

- Preparation time **45 mins**

Flavored butter

Get the butter out of the fridge the day before, to have it soft when you use it. Chisel finely the basil and the chives. Put it in a bowl with a spatula, add all other ingredients. Mix the butter until a creamy consistency, then add to it all the ingredients.

Framed sandwich

Place your frame of 40 cm by 30 cm on a large cutting board. Put a sheet of bread at the bottom of it and brush it with the flavored butter. Put on the whole surface 12 slices of Prosciutto, then brush another sheet with the butter, place the buttered side against the Prosciutto. Use light pressure on

the whole surface and repeat the same operation with the ham. Finish with another pressure over the entire surface, you should be able to cut about 75-80 pieces

Bon appétit!