

Bündnerfleisch, Mushroom, Cream Cheese and Fried Egg Sandwich

Sommelier's accord



Red Châteaumeillant are the perfect accompaniment for charcuterie. Their slightly spicy, peppery side and their notes of red berries will pair wonderfully with this super-rich sandwich made with Bündnerfleisch (air-dried beef) and mushrooms.

Serve between 11 – 13°C



PREPARATION TIME

20 minutes

PORTIONS

2 persons

INGREDIENTS

- 4 large slices bread (millstone, farmhouse, etc.)
- 4 slices Bündnerfleisch
- 2 eggs
- 60 g button mushrooms
- 100 g cream cheese
- 30 g rocket
- 20 g butter
- Chives
- Fleur de sel or fine sea salt, table salt and pepper

PREPARATION

- 1 – Start by mixing the cream cheese with some pepper and finely chopped chives.
- 2 – Wash the mushrooms, cut off the stems and cut them into quarters. Sauté them with butter in a pan. Add table salt and pepper.
- 3 – Toast the bread slices in the toaster or the oven.
- 4 – Heat a pan and fry the eggs in a little hot butter. Take care not to break the yolks.
- 5 – During this time, spread the cream cheese mixture on the toast. Add the slices of Bündnerfleisch and then the mushrooms. Close the sandwich with a second slice of toast and place a fried egg on top.
Garnish with a little fleur de sel or fine sea salt and serve immediately!

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