



GUSTO IN FAMIGLIA

SANDWICHES WITH SPECK ALTO ADIGE

15 minutes – easy – 4 portions



Ingredients:

- 50 g Recla Speck Alto Adige PGI Cubes
- 100 g Finely sliced pickles
- ½ tbs. Finely sliced chive
- 3 tbs. Mayonnaise
- ½ tbs. Lemon juice
- Salt
- Freshly grounded pepper
- 8 Lettuce leaves (e.g. endive)

Further ingredients:

- 4 Slices of sandwich bread
- 16 Small rolls of Recla Speck Alto Adige PGI

Preparation:

1. Roast the Speck Alto Adige PGI Cubes, then stir with the pickles, chives and mayonnaise and season everything with lemon juice, salt and pepper.
2. Wash the lettuce leaves and dry them well.

Finalisation:

1. Layer a lettuce leaf on half of the bread slices.
2. Top with the Speck Alto Adige PGI Cubes- mayonnaise cream and cover with the remaining slices of bread by gently pressing them on.
3. Cut the bread diagonally in half and garnish with the small Speck Alto Adige rolls.

Recla

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Speck Alto Adige PGI Cubes e 100g

These small, practical cubes are soft and delicate when served as is, they acquire a delicious crispness when sautéed in a pan. Perfect for adding something extra to any recipe.