

# DOUBLE CREAM BRIE, MORTADELLA, PICKLE BAGUETTE

SERVES: 2  
PREP: 5 MINS



## INGREDIENTS

- 200g Yarra Valley Cheese Double Cream Brie
- 150g - 200g mortadella, sliced
- 1 head baby cos lettuce
- 4 large pickles
- 1 fresh, crusty baguette
- 1-2 tbsp softened butter

## METHOD

1. Slice the baguette in half lengthwise, but not all the way through. Keep one side together to help keep the fillings inside.
2. Slather both insides with the softened butter.
3. Wash and dry baby cos lettuce and separate leaves.
4. Slice Yarra Valley Cheese Double Brie into slices 1/2cm thick.
5. Slice pickles lengthways.
6. Layer cos lettuce leaves first, then cheese, then mortadella and then pickles inside the baguette.
7. Close and cut into two sandwiches.



yarra valley cheese

The way cheese should be.