

Vegetables pancake rolls with Livarot

✓ EASY | ⌚ 25 MIN PREPARATION TIME |



INGREDIENTS FOR 4

- 200g of Livarot
- 8 slices of white sandwich bread without crust
- 50g of crème fraîche
- 2 carrots
- ½ cucumber
- 8 thin slices of gammon
- 1 lettuce
- 1 bunch of chives

PREPARATION

1. Cut off the rind of Livarot and mix the cheese with cream. Add chopped chives.
2. Shred lettuce, carrots, clean cucumber and cut it into thin strips.
3. With rolling pin, flatten slices of sandwich bread. Brush over with Livarot cream, add gammon, vegetables and roll the bread.
4. Skewer with cocktail stick to hold the form and serve.
5. To have a crispy nem, heat it in oven for few minutes.

