



# SANDWICH DE MIGA

**SERVINGS** 6  
**PREP TIME** 20 MIN  
**COOK TIME** 20 MIN

## INGREDIENTS

- 2 lb white bread (without the crust)
- 10 oz. ham , sliced thinly
- 10 oz. cheese (Gruyere or Emmental), sliced thinly
- A few lettuce leaves , cut into thin strips
- 3 tomatoes , sliced
- 1 can red bell peppers , drained, dried and cut into thin strips
- 4 hard-boiled eggs , roughly grated or sliced
- Salt
- 5 oz. mayonnaise
- 1 small lime , squeezed

## DIRECTIONS

1. In a bowl, whisk the lemon juice and mayonnaise. If the preparation seems too liquid, add a little more mayonnaise.
2. Place each of the sandwich ingredients in a bowl.
3. Place a slice of bread on a clean, dry surface and spread some mayonnaise.
4. Place a slice of ham and a few strips of lettuce on top and add a second slice of bread.
5. Spread mayonnaise on the second slice and garnish with a slice of cheese and a few strips of peppers.
6. Brush the cheese surface with a little mayonnaise and place a third slice of bread on top.
7. Spread mayonnaise on the third slice of bread and place the pieces of hard-boiled eggs and two slices of tomatoes on top. Season with salt.
8. Finally put on a fourth slice of bread.
9. Lay a wooden board onto the sandwich to press on it lightly.

