

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Vitello Tonnato on Toasted Ciabatta with Colliers Cheddar

1/2 tin (185g) of drained Tuna

1 dessert spoon of Mayonnaise

1/2 tsp of fresh Lemon Juice

Black pepper, freshly ground

2 slices of Ciabatta bread, cut on the diagonal

50g ish of cooked Veal or alternatively cooked Chicken breast - sliced thinly

6 to 8 Capers

Rocket a handful

50g of Colliers grated cheese

Virgin Olive Oil

Put the grill on.

Mix the drained tuna with the mayonnaise, lemon juice and black pepper

Place the sliced Ciabatta bread under grill and toast on both sides.

On top of one slice of the toasted Ciabatta bread spread the tuna mayonnaise mixture and add the sliced veal or chicken

Scatter over the capers and rocket and top with the Colliers grated cheese (if you like you could melt the cheese under the grill if liked)

Finish the sandwich with the other slice of toasted Ciabatta and drizzle with a little Olive oil, if desired