



KCAL\*  
268

#### NUTRITIONAL INFORMATION (by ration)

15,3	Protein
23,5	Carbs
11,5	Total fat
4,2	Saturated fat
4,6	Monounsaturated fat
1,4	Polyunsaturated fat
0,0	Cholesterol
4,6	Fiber
0,49	Sodium

**ALLERGENS**  
gluten, lactose

\* Kcal by ration



15'



4 PAX



DIFFICULTY  
LOW



MARKET



## EMMENTAL, JABUGO AND ASPARAGUS SANDWICH WITH TRUFFLES

PONS

USE:



**PONS SELECCIÓN FAMILIAR**  
EVOO Arbequina



**PONS INFUSED WITH WHITE TRUFFLE**  
EVOO infused with White Truffle



**PONS INFUSED WITH BLACK TRUFFLE**  
EVOO infused with Black Truffle



**PONS NONNO VINEGAR**  
IGP Balsamic Vinegar

PAIR:



**PLA DEL TET**  
Red wine



**ALGÉS**  
Red wine

### INGREDIENTS

- 8 Slices multiseed bread (about 240 g total)
- 60 g Iberian Jabugo ham, finely sliced
- 60 g Emmental cheese, sliced or grated
- 60 g Asparagus spears, cleaned (just the tender part)
- 12 g Truffles
  - Pons infused with White/Black Truffle
  - Pons Selección Familiar EVOO Arbequina
  - Salt
  - Black pepper

### ELABORATION

1. Cut the asparagus into fine slices.
2. Salt and pepper the asparagus (not much salt is needed, as the Iberian ham will provide enough flavour).
3. Sauté the asparagus in a pan on medium heat with the Pons Selección Familiar EVOO Arbequina oil for 2 minutes until al dente (cooked but crunchy). 🔥
4. Arrange on 4 slices of multiseed bread: the Jabugo, the Emmental cheese, the slices of asparagus spears and the grated or sliced truffles.
5. Season with the Pons infused with White/Black Truffle oil and close the sandwich with the other slice. 🔥
6. Preheat the sandwich maker to medium/high. 🔥
7. Coat the sandwiches with a few drops of Pons Family Selection Oil.
8. Place the sandwiches in the sandwich maker and close it, pressing on the lid (a grill or non-stick cooking plate may also be used.)
9. Allow the sandwiches to cook until brown (between around 2 and 3 minutes).
10. Serve hot.

### UTENSILS



Sandwich maker



Chopping board



Knife



Grater/  
Slicer



High heat



Medium heat



Low heat