

SMOKED GOUDA VEGGIE CLUB

Chef Regi Hise, Roth Käse USA Corporate Chef, Madison, Wisconsin

Yield: 2 servings

ingredients

- 6 thin slices whole grain bread
- ½ cup hummus, divided
- 1 avocado, thinly sliced
- 4 – 6 leaves green leaf lettuce
- 1 medium tomato, sliced
- 6 slices **Van Gogh Smoked Gouda**
- 3 tablespoons mayonnaise
- ¼ cup edamame cooked, cooled, and divided (or bean sprouts)
- ½ small English cucumber, sliced into thin ribbons
- ½ yellow pepper, seeded and sliced
- ½ red pepper, seeded and sliced

method

- Spread hummus evenly on four slices of bread for the top and bottom pieces. Layer two bottom slices with avocado, lettuce leaves, tomato, and **Van Gogh Smoked Gouda**.
- Spread mayonnaise (or additional hummus) on both sides of remaining (center) two slices. Place slices on top of bottom layer.
- Layer center slices with edamame or sprouts, cucumber ribbons, and peppers. Top with remaining two slices of hummus-spread bread. Secure with a toothpick, if necessary.

cheese tips

The perfect party cheese, Smoked Gouda is great for casual entertaining. Slice into mini-wedges and serve with a veggie platter (broccoli, cauliflower, and carrots). For game day, pair with whole wheat flat bread, sourdough pretzels, red ale or a Côtes du Rhône wines. It's also great in a "Cordon Bleu" application.