



# Salami on Baguette

NIBBLEDISH CONTRIBUTOR

## Ingredients

French Loaf/ Baguette  
Tomato Puree  
Parsley  
Curry Leaves  
Dried Basil  
Coarse Black Pepper  
Dried Herb Mix  
Ground Oregano  
Japanese Cucumber  
Chix Salami  
Cheese ( i used dutch spiced gouda and cheddar)  
Tomatoes

## Instructions

**This is really quick and easy to do. I loved how it turned out so here it is:**

Prepare the base sauce:

Chop up the Parsley and Curry leaves and Mix it with the tomato puree, dried basil, coarse black pepper, dried herb mix and oregano.

Dice the tomatoes into cubes.

Cut the baguette/French loaf into half. Spread the base sauce onto the loaf, lay on the Japanese cucumber, salami, cheese and tomatoes.

Line it in a tray and toast till it browns and the cheese melts.

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Let it cool for a bit and dig in!

Check out the tomato goulash i served this with in my other recipes.