Mini Cottage Loaf Brioche baked with Picandou and melted Mathez Chocolate Truffles



Informations

People : **4**
Preparation : **10 min.**
Cooking time : **15 min.**

Ingredients

- 4 Picandou cheeses
- 4 brioches à tête (cottage loaf shaped brioche buns)
- 8 Mathez chocolate truffles
- 40 g Isigny butter

Preparation steps

1. Cut the brioche buns in half.
2. Melt butter in a frying pan and, when it starts to brown a little, add the brioche buns and cook until golden.

3. Preheat the oven to 180°C.
4. Put the halved buns on a baking sheet.
5. Top each half with 2 chocolate truffles and bake for 2 minutes. As soon as chocolate begins to melt, top with the Picandou cheeses and return to oven for 3 minutes to lightly brown the cheese.
6. Remove from oven and serve very hot.

? **Tip:** You can use all sorts of different flavoured chocolate truffles – fleur de sel, caramel, nougat, liqueur, etc.