

Crispy Picandou baguette

Informations

People : 4

Preparation : 15 min.

Cooking time : 15 min.



Ingredients

- 6 Picandou cheeses
- 1 baguette
- 1 red pepper
- Mushrooms
- Parsley
- Butter

Preparation steps

1. Slice the baguette lengthwise, remove the soft part from the middle and shape it into small croutons.
2. Spread the Picandou over the half-baguette.
3. Thinly slice the pepper and mushrooms; chop the parsley. Fry in a little butter with the croutons made from the middle of the bread. Arrange on top of the baguette.
4. Bake in the oven at 180°C for about 8 minutes.



? **Tips and Ideas:** Adapt the recipe to make a flammekueche with Picandou, diced bacon, onions and honey.