

Crispy Picandou croutons

Informations

People : 4

Preparation : 30 min.

Cooking time : 15 min.



Ingredients

- 2 Picandou cheeses
- Toast
- Butter
- Corn salad
- Diced bacon
- 1 pomegranate
- 1 orange
- White balsamic vinegar
- Salt and pepper
- Chives

Preparation steps

1. Cut the toast into small cubes and fry in clarified butter. When golden, add the Picandou.



2. Mix and drain on a cloth.
3. Fry the diced bacon until crisp.
4. Season the corn salad with orange juice and a little white balsamic vinegar.
5. Add the fried croutons with Picandou, the diced bacon, the pomegranate seeds and finely chopped chives.