

Vacherousse d'Argental with a popcorn crust



Informations

People: 4

Preparation: 5 min.

Ingredients

- 250 g Vacherousse d'Argental
- 50 g caramel popcorn

Preparation steps

Difficulty level: easy ???

- 1. Cut the cheese in half horizontally so that each half has one side with an orange rind and one soft side.
- 2. Then cut out little portions in the shape of your choice.
- 3. Meanwhile, crush the popcorn. One by one, coat the cheese pieces with the popcorn.
- 4. Serve with pre-dinner drinks or as a snack for children.