

Brillat Savarin “Gift-wrap style”



Informations

People : 4

Preparation : 30 min.

Cooking time : 10

Ingredients

- 1 Brillat Savarin Tradition Émotion
- 150 g thin slices of smoked salmon
- 1 leek layer
- 40 g roe
- Gold leaf sheets

Preparation steps

1. Cut a slab from the Brillat.
2. Gently wrap the cube in the slices of smoked salmon.
3. Meanwhile, blanch the leek layer in boiling salted water. Then cool it in ice to retain the green colour of the chlorophyll.
4. Tie the leek ribbon around the cheese and salmon, then decorate this pretty package with the roe and gold leaf.

? **Tips and Ideas:** You can also use slices of smoked ham to wrap your package.



Fromi recipe : Christmas gift with Brillat Savarin cheese