Rack of lamb and grilled Camembertine Maison de la Truffe with olive baguette



Informations

People : **4**

Ingredients

- 2 Camembertines with Perigord truffle Maison de la Truffe
- 1 baguette
- 1 rack of lamb
- Black/white olives
- A bit of olive oil
- Salt and pepper

Preparation steps

1. Slice the baguette and brush with olive oil, then grill until golden brown.
2. Slice the olives and top the baguette slices with them.

3. Cut the rack of lamb into portions and place them on the grill to sear on each side, making sure the meat remains juicy on the inside.
4. Season the preparation with salt and pepper.
5. Place the whole Camembertine cheeses on the grill and gently grill until it turns golden brown.
6. Arrange everything on a plate and serve hot.

? **Tip** : For a sweet variant, use grilled apples with cinnamon and sugar.