Petit Sapin Mon Sire flambéed with Kirsch, cherry skewers in Brandy

Informations

Preparation : **15 min.**
Cooking time : **5-6 min.**

Ingredients

- 1 Petit Sapin Mon Sire
- 5 cl of Kirsch
- 200 g of cherries in brandy
- Small skewers

Preparation steps

Difficulty level: easy???

1. Preheat the oven to 200°C.
2. Place the cheese with its box in a bowl filled with cold water. Let the wood soak for 3 minutes.
3. With a spoon, remove some cheese from the center.

4. Pour half of the alcohol into the cheese and bake it for 5 to 6 minutes.
5. Skewer 3 to 4 cherries on each skewer.
6. Take the Petit Sapin out of the oven. At serving time, pour the rest of the warmed Kirsch into the middle of the cheese and flambé it.
7. Dip the cherry skewers into the cheese like dips.

? **Tips and Ideas:** For another version: use pear pieces and pear brandy.