

Époisses AOP "La Réserve des Crémiers" marinated in Grappa, mirabelle plums in Brandy



Informations

People : 4

Preparation : 15

Cooking time : 5-6 min.

Ingredients

- 1 Époisses AOP La Réserve des Crémiers
- 5 cl Grappa
- 120 g mirabelle plums
- 4 cl brandy

Preparation steps

? Resting time : 3 hours





1. Preheat the oven to 200°C.
2. Remove the cheese from its box and **let marinate in Grappa for 2 to 3 hours.**
3. Drain the cheese and immerse it for 3 minutes in clear water.
4. Replace the cheese in its box.
5. With a spoon, remove a bit of cheese from the center and place the pitted mirabelle plums.
6. Pour half of the brandy into the cheese and bake for 5 to 6 minutes.
7. When serving, take the Époisses out of the oven, warm the rest of the brandy, and flambé by pouring it over the cheese.
8. Serve accompanied by gingerbread sticks.

? **Tips and ideas:** Don't like mirabelle? Choose other fruits of your choice.