

Langres AOP La Réserve des Crémiers flambéed with Cassis and alcohol-soaked blackcurrants

Informations

People : 4

Preparation : 15 min.

Cooking time : 5-6 min.



Ingredients

- 1 Langres AOP La Réserve des Crémiers
- 150 g alcohol-soaked blackcurrants
- 3 cl Crème de Cassis liqueur

Preparation steps

Difficulty level: easy ???

1. Preheat the oven to 200°C.



2. Place the cheese in its box in a bowl filled with cold water. Let the wood moisten for 3 minutes, then drain.
3. With a spoon, remove a bit of cheese from the center.
4. Pour half of the alcohol into the center of the cheese and bake for 5 to 6 minutes.
5. When serving, add the rest of the Crème de Cassis to the center of the cheese and flambé it.
6. Serve accompanied by the blackcurrants.

? **Tips and Ideas:** Try this recipe with marinated coffee beans and coffee cream.