

Langres AOP La Réserve des Crémiers marinated in Champagne and with Pink Biscuits from Reims

Informations

People : 4

Preparation : 20 min.

Cooking time : 5-6 min.



Ingredients

- 1 Langres AOP La Réserve des Crémiers
- 3 cl Marc de Champagne
- 20 cl Champagne
- 12 Pink Biscuits from Reims

Preparation steps

Difficulty level: easy ???





1. Preheat the oven to 200°C.
2. Remove the cheese from its box and marinate it in Champagne for 15 minutes.
3. Drain the Langres and wrap it in a piece of baking paper.
4. Bake for 5 to 6 minutes.
5. Upon removing from the oven, flambé the cheese by pouring in the previously warmed Marc de Champagne.
6. Serve accompanied with Pink Biscuits from Reims as dipsticks.

? **Tips and Ideas:** A “Normandy” version is possible, with apple quarters.