Petit Sapin Mon Sire marinated in red wine and flambéed with Porto, served with smoked sausages



Informations

People : **4**
Preparation : **10 min.**
Cooking time : **10 min.**

Ingredients

- 1 Petit Sapin Mon Sire
- ½ liter red wine
- 5 cl red Porto
- 2 smoked sausages for cooking

Preparation steps

Difficulty level: Average ??????


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1. Preheat the oven to 180°C.
2. Remove the cheese from its box and immerse it in an oven-safe dish filled with red wine.
3. Bake for 10 minutes.
4. Meanwhile, slice the sausages and poach them in a saucepan with red wine (instead of the traditional water).
5. Take the cheese out of the oven and flambé with warmed red Porto.
6. Serve with the slices of poached sausages.

? **Tips and Ideas:** Why not try a vegetarian version with vegetarian sausages!