Brioche filled with Fromage à la truffe noire Maison de la Truffe



Informations

People : **4**
Preparation : **15 min.**
Cooking time : **5-6 min.**

Ingredients

- 150 g Fromage à la truffe noire La Maison de la Truffe
- 4 individual brioches à tête (cottage loaf shaped brioche buns)
- 200 g mushrooms
- 40 g ½ salted butter
- A few leaves of flat-leaf parsley
- Freshly ground pepper

Preparation steps

Difficulty level: easy ???

1. Cut a hat on each brioche head.

2. Using a paring knife, hollow out the inside of each brioche.
3. At the same time, in a very hot frying pan, fry the cleaned and sliced mushrooms in ½ a teaspoon of butter.
4. When they are lightly coloured, season with a twist of the pepper mill and remove from the pan.
5. Set aside at room temperature.
6. To serve, lightly bake the brioches in the oven for 3 minutes at 170°C.
7. Garnish the inside of each brioche with the warm mushrooms and the black truffle cheese (Fromage à la truffe noire) sticks.
8. Garnish with a few leaves of flat-leaf parsley and place a few more generous sticks of cheese on top.
9. Serve your brioches piping hot.