

Croque brioche with Grand Cru Jurassic



Informations

People : 4

Preparation : 15 min.

Cooking time : 10 min.

Ingredients

- 250 g Grand Cru Jurassien
- 1 Brioche loaf from the tin
- 50 g mustard
- 20 g honey

Preparation steps

Difficulty level: easy ???

1. Cut four very thick slices from the brioche.
2. Heat the grill very hot and grill both sides of them.
3. Preheat the oven to 230°C.
4. Make a three-quarter cut in each toasted slice.
5. Brush the inside with the honey and mustard.



6. Fill with the grated Comté cheese.
7. When ready to serve, place the brioche slices in the oven and allow to melt and colour slightly before serving.
8. Serve with a nice salad or some crisps.