

Multi-cheese and cured meat surprise bread

Informations

People : 4

Preparation : 20 min.



Ingredients

- 1 loaf of farmhouse bread
- 80 g Grand Cru Jurassic
- 80 g Epoisses AOP La Réserve des Crémiers
- 80 g 8 Blumen
- 4 carrots with their green top
- 6 pink radishes
- A few cauliflower florets
- ½ cucumber
- 40 g smoked ham
- 40 g cooked ham

Preparation steps

Difficulty level: easy ???

1. Prepare all the vegetables. To do this, wash, peel and chop the vegetables.
2. Cut the cheeses into small pieces. Have fun with the shapes and cutting tools.
3. Artistically fold the ham slices.
4. Cut a hat from the loaf of bread.
5. For the aperitif, arrange all the ingredients in the bread shell.
6. Serve at room temperature as an aperitif.



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