Dark rye bread slice with Brebirousse d'Argental, smoked eel, wine-poached pear and horseradish



Informations

People : **4**
Cooking time : **20 min.**

Ingredients

- 120 g Brebirousse d’Argental
- 4 slices dark rye bread
- 180 g smoked eel
- 20 g grated horseradish
- 2 pears
- 25 cl red wine
- 40 g sugar
- 1 stalk celery
- 10 g Avruga
- Frisée lettuce
- Freshly ground pepper

Preparation steps

1. Place the red wine in a saucepan with the sugar, and bring to a simmer over a medium heat. Peel the pears and place them into the simmering red wine. Leave to cook for around 20 minutes. Set aside at room temperature and leave the pears in the wine until ready to use.
2. Remove the strings from the celery and slice.
3. Place your bread slices on a serving dish and spread with a thin layer of horseradish then place the frisée leaves on top.
4. Add the strained pear quarters then the slices of eel, with a small topping of Avruga grains. Finish off with a few generous pieces of cheese. Season with a grind of pepper and serve at room temperature.

? **Tip:** You could replace the smoked eel in this recipe with smoked salmon or another smoked fish of your choice.