Hot-dog with Comté AOP



Informations

Ingredients

- 200 g grated Comté AOP young
- 4 hot dog buns
- 4 hot dog sausages
- Mustard
- Ketchup
- Pepper

Preparation steps

1. Preheat the oven to 180°C.
2. Cut the hot-dog buns lengthwise.
3. Brush the inside with a thin layer of mustard.
4. Then place a sausage inside.
5. Sprinkle generously with grated cheese. Place in the oven for 5 to 6 minutes.

6. Pour the ketchup and remaining mustard into paper cones. When you remove from the oven, decorate with a zig-zag of ketchup and mustard.
7. Serve hot.

? **Tip:** Sauces change the taste of a dish! Play with their power by trying a burger sauce, samurai sauce or mayonnaise for a less classic but just as good hot dog! This recipe is ideal with a tomato salad sprinkled with fresh herbs like chives or basil for even more flavour!