

Haddock crackers Creamy Bufflonne d'Argental cheese

Informations

People : 4



Ingredients

- 160 g Bufflonne d'Argental
- 8 crackers
- 100 g haddock
- 4 medium potatoes
- 10 cl milk
- Leek sprouts
- Fine salt, freshly ground pepper

Preparation steps

1. Wash but don't peel the potatoes; cook in a pan of salted boiling water.



2. Pour the milk and add an equal volume of water in another pan. Season with a few grinds of pepper but no salt, as the fish is already salted.
3. Add the haddock and leave to simmer until it starts to fall apart.
4. Cut the cheese into small, even slices.
5. Peel the potatoes.
6. Preheat the oven to 180°C.
7. Place a sheet of baking paper on an oven tray and place the crackers on it.
8. Top each cracker with cheese, haddock and potatoes. Cook in the oven for 3-4 minutes.
9. Remove from the oven, garnish with the leek sprouts and serve warm as an appetizer or as a starter, alongside a nice salad.

? **Tip:** You could replace the haddock in this recipe with another white fish such as cod. In that case, add a touch of horseradish sauce.