

Crécy toast with Jaunette Jurassic and chicken

Informations

People : 4

Preparation : 30 min.

Cooking time : 20 min.



Ingredients

- 160 g Jaunette Jurassic
- 4 generous slices of wholegrain bread
- 150 g carrots
- 300 g farmhouse chicken fillet
- 40 g semi-salted butter
- Tarragon
- 6 red radishes
- A few pink peppercorns
- Fine salt, freshly ground pepper

Preparation steps

Preheat the oven to 190°C.



Peel the carrots, cut into thick slices and boil in salted water.

While they're cooking, heat a frying pan and melt the butter. When it is nice and frothy, gently cook the chicken fillets, seasoned with a grind of pepper.

Place the slices of bread on a sheet of baking paper.

Garnish each slice with a serving of cooked carrots.

Chop the chicken and place a few pieces on each slice of bread.

Cut the cheese into pieces and add a few to each slice.

Bake in the oven for 5-6 minutes.

Once the cheese has melted, remove from the oven.

Garnish with a few slices of radish, which will add a nice tang, and the tarragon leaves for a slightly aniseed flavour.

? **Tip:** You can replace the chicken with veal and add a touch of grainy mustard for a more piquant kick.



