

Sweet and sour with Vacherousse d'Argental, honey and Bayonne ham

Informations

People : 4



Ingredients

- 200 g Vacherousse d'Argental
- 2 pinches cumin seeds
- 5 cl honey
- 4 slices Bayonne ham

Preparation steps

1. Cut the cheese into slices and arrange them on 4 plates.
2. Drizzle the cheese slices with honey and sprinkle with cumin seeds.
3. Roll up the slices of Bayonne ham and arrange them next to the cheese.
4. Serve with a good quality baguette.

