

Apricot and Cheese Toast with Époisses AOP La Réserve des Crémiers

Informations

People : 4



Ingredients

- 80 g Époisses AOP La Réserve des Crémiers
- 8 slices toasting bread
- 12 apricots
- 4 tbsp
- 8 tbsp. white wine
- Honey
- Grated coconut
- Nibbed hazelnuts
- Thyme

Preparation steps

1. Toast the bread.
2. Slice the stoned apricots.
3. Heat honey and apricot slices in a saucepan.
4. Add Époisses AOP and a little thyme.
5. Deglaze with white wine and allow to simmer briefly.
6. Divide mixture between slices of toast and sprinkle with a little grated coconut and nibbed hazelnut.

? Tip: Try using rosemary instead of grated coconut.