

Normandy slice with Camembert Isigny Calvados



Informations

People : 4

Preparation : 30 min.

Cooking time : 15 min.

Ingredients

- 1 Camembert Isigny Calvados
- 2 small ficelle baguettes
- 2 apples
- 30 g semi-salted butter
- 120 g Andouille de Vire smoked sausage
- 3 cl Calvados
- 30 g mustard
- Tarragon
- Fine salt, pepper

Preparation steps

1. Preheat the oven to 180°C.
2. Roughly dice the apples, without peeling them.
3. In a hot frying pan, melt the butter and brown the chopped apples. When the apples start to caramelize, flambé them with the Calvados.
4. Cut the baguette in half lengthways. Spread with a thin layer of mustard, cut the Camembert de Normandie AOP into pieces and add to the bread, alternating with the cooked apple and thick slices of Andouille sausage.
5. Bake in the oven for 5-6 minutes. When the cheese has nicely melted, place the slices on the serving plates and season with a grind of pepper. Garnish with a few tarragon leaves.

? **Tip:** You could replace the apples in this recipe with pears and swap the Camembert for Pont-l'Évêque or Livarot from the same region.