Reblochon de Savoie AOP La Réserve des Crémiers slice with pears, walnuts and mountain honey



Informations

People : **4**

Ingredients

- 1 Reblochon de Savoie AOP La Réserve des Crémiers
- 4 generous slices of farmhouse bread
- 2 well-ripe pears
- 50 g shelled walnuts
- 20 g mountain honey
- Flat leaf parsley

Preparation steps


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1. Preheat the oven to 190°C.
2. Place the slices of bread on a sheet of baking paper.
3. Peel the pears. Over a medium heat, melt the honey in a frying pan. When it starts to brown slightly, cook the pear quarters in this syrup.
4. Place a generous piece of Reblochon de Savoie AOP, the honeyed pears and a few pieces of crushed walnuts on each slice of bread.
5. Cook in the oven for 4-5 minutes. When the cheese has nicely melted, take out of the oven and garnish with a few leaves of parsley. Serve nice and hot.

? **Tip:** You can adapt this recipe using Camembert, Brie de Melun or another cheese with a bloomy rind.