

# Brebirousse d'Argental and fruit jelly terrine

## Informations

People : 4

Preparation : 15 min.



## Ingredients

- 200 g Brebirousse d'Argental
- 80 g grapes
- 80 g blueberries
- 50 g pineapple
- 250 ml grape juice
- 3 sheets gelatine
- A few mint leaves

## Preparation steps

Setting time: 7 hours in the fridge  
Difficulty level: Average ??????



1. Cut the cheese into sticks.
2. Remove the pineapple skin and slice into sticks the same size as the cheese.
3. Heat the grape juice in a saucepan.
4. Soften the gelatine in a bowl of lukewarm water. Squeeze in your hand to remove excess water and add it to the warm grape juice.
5. In a terrine dish, place successive layers of fruits, alternating with the cheese.
6. Pour over the cooled jelly and leave to set in the fridge for 7 hours.
7. Arrange the mint leaves on top of the terrine before serving for a fresh, decorative touch.