

# Jaunette or Grand Cru Jurassic nougat with toasted almonds



## Informations

People : 4

Preparation : 10 min.

Cooking time : 10 min.

## Ingredients

- 300 g Grand Cru Jurassic or Jaunette Jurassic
- 100 g Isigny cream (30% fat)
- 50 g mountain honey
- 80 g whole Marcona Almondeli almonds
- 40 g toasted slivered almonds

## Preparation steps

**Difficulty level:** Easy ???

**Chilling time:** 4 hours

? For this recipe you can either use our **Grand Cru Jurassic cheese** or the **Jaunette Jurassic**





1. Finely grate the cheese.
2. Pour the cream into a mixing bowl and add in the honey and grated cheese.
3. Gently heat in a bain-marie. Keep stirring with a spatula until you have a smooth, even mixture.
4. Add the whole almonds to the melted cheese mixture.
5. Spread the slivered almonds on the bottom of a high-sided dish, then pour over the melted cheese mixture.
6. Chill for at least 4 hours.
7. Slice into even-sized cubes and enjoy with pre-dinner drinks.

**?? Click on the cover photo above to watch the video of the recipe**