

# Vacherousse d'Argental with a popcorn crust



#### Informations

People : **4** Preparation : **5 min.** 

### Ingredients

- 250 g Vacherousse d'Argental
- 50 g caramel popcorn

## **Preparation steps**

#### Difficulty level: easy ???

- 1. Cut the cheese in half horizontally so that each half has one side with an orange rind and one soft side.
- 2. Then cut out little portions in the shape of your choice.
- 3. Meanwhile, crush the popcorn. One by one, coat the cheese pieces with the popcorn.
- 4. Serve with pre-dinner drinks or as a snack for children.