

Grilled Baguette with Montagne Noire

Informations

People : 4

Preparation : 10 min.

Cooking time : 5 min.



Ingredients

- 500 g Montagne Noire
- One baguette
- 100 ml olive oil

Preparation steps

1. Brush the baguette with olive oil.
2. Grill the top side until it turns golden brown.
3. Cut the Montagne Noire into long slices.
4. Using a knife, make crosswise incisions every 2-3 cm along the baguette.
5. Fill these incisions with the cheese.
6. Grill the baguette again on the bottom side and, if possible, close the grill to ensure the cheese melts well into the baguette.