

# Mont d'Or AOP La Réserve des Crémiers « Like a Fondue »



## Informations

People : 4

Preparation : 20 min.

Cooking time : 10 min.

## Ingredients

- 1 Mont d'Or AOP La Réserve des Crémiers
- 40 g of truffle mushroom purée
- 5 cl of Armagnac
- 1 cornbread
- A few slices of truffle (optional)

## Preparation steps

**Fondue with Mont d'Or AOP, truffle, flambéed with Armagnac, and served with cornbread croutons**



**Difficulty level: Average ??????**

1. Preheat the oven to 200°C.
2. Using a paring knife, cut off the rind on top of the cheese.
3. Bake the cheese for 7 to 8 minutes.
4. Once the cheese has melted, use a spoon to empty the entirety of the cheese into a mixing bowl.
5. Add the truffle mushroom purée and half of the Armagnac to the cheese, mixing until you achieve a smooth fondue.
6. Pour the mixture into a fondue pot.
7. At serving time, pour the previously warmed Armagnac over the fondue and flambé it.
8. Serve your fondue with a few cornbread croutons and, for the food lovers, a few slices of truffle

? **Tips and Ideas:** Replace the truffle with morels for an equally “wow” effect.