

## Langres AOP La Réserve des Crémiers flambéed with Cassis and alcohol-soaked blackcurrants



## **Informations**

People: 4

Preparation : **15 min.** Cooking time : **5-6 min.** 

## Ingredients

- 1 Langres AOP La Réserve des Crémiers
- 150 g alcohol-soaked blackcurrants
- 3 cl Crème de Cassis liqueur

## **Preparation steps**

Difficulty level: easy ???

1. Preheat the oven to 200°C.



- 2. Place the cheese in its box in a bowl filled with cold water. Let the wood moisten for 3 minutes, then drain.
- 3. With a spoon, remove a bit of cheese from the center.4. Pour half of the alcohol into the center of the cheese and bake for 5 to 6 minutes.
- 5. When serving, add the rest of the Crème de Cassis to the center of the cheese and flambé it.
- 6. Serve accompanied by the blackcurrants.
- ? Tips and Ideas: Try this recipe with marinated coffee beans and coffee cream.