

Petit Sapin Mon Sire with a chocolate aroma, flambéed with Grand Marnier, served with fresh and candied oranges

Informations

People : 4

Preparation : 15 min.

Cooking time : 10 -12 min.



Ingredients

- 1 Petit Sapin Mon Sire
- 20 g cocoa powder
- 5 cl Grand Marnier
- 3 oranges
- Pieces of candied orange

Preparation steps

Difficulty level: Average ??????



1. Preheat the oven to 200°C.
2. Using a paring knife, cut off the 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 whole inside of cheese into a mixing bowl.
5. Add the cocoa powder and half of the Grand Marnier to the cheese.
6. Mix until you achieve a smooth and homogeneous paste.
7. Pour the melted cheese into a heat-resistant dish and bake for another 3 to 4 minutes.
8. When serving, add the rest of the warmed Grand Marnier and flambé it.
9. Arrange segments of peeled fresh oranges and pieces of candied orange all around.

? **Tips and Ideas:** A “Normandy” version is possible, with apple quarters.