

Langres AOP La Réserve des Crémiers flambéed with raspberry liqueur

Informations

People : 4

Preparation : 15 min.

Cooking time : 5 min.



Ingredients

- 1 Langres AOP La Réserve des Crémiers
- 3 cl raspberry liqueur
- 50 g redcurrants
- 100 g ripe strawberries
- 100 g raspberries

Preparation steps

1. Preheat the oven to 150°C.
2. Place the cheese in a heat-resistant dish.
3. At serving time, bake the Langres for 5 minutes.



4. Upon removing from the oven, pour the previously warmed liqueur into the cheese's cavity.
5. Place the cheese at the center of the table and flambé it.
6. Enjoy the fruits dipped in the melted cheese.

? **Tips and Ideas:** This recipe can be made with any alcohol of your choice. Adapt the garnish according to the seasons and your desires. Try it with pear liqueur and some fresh pear slices or with **chocolate mendiants bars**, for example.



