

Mont d'Or AOP La Réserve des Crémiers flambéed with rum and caramelized pineapple



Informations

People : 4

Preparation : 10 min.

Cooking time : 7-8 min.

Ingredients

- 1 Mont d'Or AOP La Réserve des Crémiers
- 5 cl of amber rum
- 1 Victoria pineapple
- 30 g of brown sugar
- 40 g of plain Isigny butter

Preparation steps

Difficulty level: easy???



1. Preheat the oven to 200°C.
2. Cut off the top rind of the Mont d'Or.
3. Pour half of the rum over the cheese and bake for 7 to 8 minutes.
4. Meanwhile, peel and cut the pineapple into cubes.
5. In a hot pan, melt the butter and sprinkle with sugar.
6. When the mixture begins to caramelize, confit the pineapple cubes.
7. Take the cheese out of the oven, flambé it with the remaining rum previously warmed, and serve it hot accompanied by the confit pineapple cubes.

? **Tips and Ideas:** Don't like pineapple? Choose your favorite exotic fruit!