

# Brioche filled with Fromage à la truffe noire Maison de la Truffe

## Informations

People : 4

Preparation : 15 min.

Cooking time : 5-6 min.



## Ingredients

- 150 g Fromage à la truffe noire La Maison de la Truffe
- 4 individual brioches à tête (cottage loaf shaped brioche buns)
- 200 g mushrooms
- 40 g ½ salted butter
- A few leaves of flat-leaf parsley
- Freshly ground pepper

## Preparation steps

Difficulty level: easy ???

1. Cut a hat on each brioche head.



2. Using a paring knife, hollow out the inside of each brioche.
3. At the same time, in a very hot frying pan, fry the cleaned and sliced mushrooms in ½ a teaspoon of butter.
4. When they are lightly coloured, season with a twist of the pepper mill and remove from the pan.
5. Set aside at room temperature.
6. To serve, lightly bake the brioche in the oven for 3 minutes at 170°C.
7. Garnish the inside of each brioche with the warm mushrooms and the black truffle cheese (Fromage à la truffe noire) sticks.
8. Garnish with a few leaves of flat-leaf parsley and place a few more generous sticks of cheese on top.
9. Serve your brioche piping hot.