

Saint Valentine's Day Brie de Meaux AOP La Réserve des Crémiers pink biscuits & rose confit

Informations

People : 4

Cooking time : 5 min.



Ingredients

- ½ Brie de Meaux AOP La Réserve des Crémiers
- 150 g rose preserve
- 80 g butter
- 100 g powdered pink biscuits from Reims

Preparation steps

1. Use a cheese wire to cut the half brie horizontally into three slices.
2. Place them flat on your work surface.



3. Use a brush to spread a generous amount of rose preserve over the cheese.
4. Put the cheese back together again by stacking the slices.
5. Soften the butter and coat the cheese before covering it with powdered pink biscuits.
6. Wrap in plastic film and set aside in a cool place for at least one day before serving with a large slice of toast.

? **Tip:** For this recipe, you can substitute the rose preserve for any jam of your choice.