

Brioche bread slice with Brie de Meaux AOP Xavier David apricots, pine nuts and basil

Informations

People : 4



Ingredients

- 200 g Brie de Meaux AOP Xavier David cheese
- 4 generous slices of brioche bread
- 4 ripe apricots
- 15 g pine nuts
- 2 cl olive oil
- Basil

Preparation steps





1. Preheat the oven to 180°C.
2. Place a sheet of baking paper on a baking tray.
3. Cut the brioche bread into thick slices, brush with a little olive oil and place on the baking tray. Top each slice with a good piece of Brie de Meaux, then quarter the apricots and scatter over the cheese.
4. Bake in the oven for 5-6 minutes. When the cheese has nicely melted and the apricots slightly caramelised, take the tray out of the oven and place the slices on the serving plates. Sprinkle with pine nuts and garnish with a few basil leaves.
5. Serve nice and hot.

? **Tip:** You could replace the apricots in this recipe with a few quarters of peach or nectarine.