

Brioche pain perdu with Brie de Meaux AOP

Informations

People : 4

Cooking time : 3 min.



Ingredients

- 300 g Brie de Meaux AOP
- 4 slices of brioche (not fresh)
- 10 cl milk
- 10 cl cream
- 3 eggs
- 40 g butter

Preparation steps

1. Whisk eggs energetically in a bowl with the milk and cream. Pour mixture into a shallow, wide dish and soak the slices of dry brioche in it.



2. When the brioche has softened, put slices on the preheated, buttered plancha. Brown each side then place on a sheet of aluminium foil. Cover slices with pieces of Brie de Meaux then put them back under the barbecue hood for 3 minutes to melt the cheese. Serve hot with some chives and a few tomatoes to add a little acidity.

? **Tip:** You can also make this with other types of bread, such as a crusty farmhouse loaf, sandwich bread or even croissants. For the cheese, why not try using Camembert de Normandie AOP or a mature Coulommiers AOP.