

Brioche with red berries and vanilla mousseline with Bufflonne d'Argental



Informations

People : 4

Ingredients

- 120 g Bufflonne d'Argental
- 4 generous slices of brioche
- 80 g raspberries
- 80 g strawberries
- 80 g blackberries
- 10 g pistachios
- 40 g caster sugar
- 2 sachets (2 x 8 g) vanilla sugar
- Fresh mint
- Red berry coulis

Preparation steps



1. Dice the cheese evenly and place in a bowl.
2. Mix the vanilla sugar with the caster sugar and sprinkle over the cheese. Leave to marinate for at least an hour.
3. Cut the brioche into thick slices and toast lightly in a toaster.
4. When ready to serve, place the toasted brioche slices on plates and spoon over the sugared cheese and berries. Top with a few mint leaves and accompanied with a red berry coulis.

? **Tip:** You could adapt this recipe using a selection of seasonal fruits (e.g. apples, pears and/or quince in winter; melon and/or watermelon in summer, etc.).