

Vacherousse d'Argental cheese parcel with grilled vegetables



Informations

People : 4

Ingredients

- 200 g Vacherousse d'Argental
- 2 courgettes
- 1 aubergine
- 1 red onion
- 1 yellow pepper
- 2 tomatoes
- 10 cl olive oil
- 1 pinch herbs of Provence
- Table salt, pepper

Preparation steps

1. Preheat plancha to 240°C.
2. Wash and peel vegetables and chop them up into large pieces.
3. Oil the hot plancha with olive oil and grill chopped vegetables. Season with table salt pepper.
4. Add peeled, finely chopped garlic (germ removed).
5. Cook until $\frac{3}{4}$ cooked. Remove from heat and lower heat to 170°C.
6. Put some grilled vegetables in the centre of some sheets of baking paper or aluminium foil. Add a big piece of cheese and sprinkle with herbs. Fold into a parcel and return to the plancha to cook for 5 – 6 minutes.
7. Open and serve when nice and hot, either with a salad or to accompany meat or fish.

? **Tip:** You can make these parcels with the seasonal vegetables of your choice – take a trip to the market and see what you fancy.