

# Grilled Jaunette Jurassic and smoked duck breast on cornbread



## Informations

People : 4

Preparation : 20 min.

Cooking time : 6 min.

## Ingredients

- 150 g Jaunette Jurassic
- 8 slices cornbread
- 16 thin slices of smoked duck breast
- 16 pitted prunes
- 50 g sweetcorn kernels
- Chives
- Fine salt, freshly ground pepper

## Preparation steps

Preheat the oven to 180°C.

Place the slices of cornbread on a sheet of baking paper.

Top each slice with a few kernels of sweetcorn, 2 prunes and a generous slice of cheese.



Bake in the oven for 5-6 minutes. Once the cheese has melted, take the dish out of the oven and top with thin slices of smoked duck breast. Season with a grind of pepper and garnish with a few sprigs of chives. Serve nice and hot as an appetizer or as a festive starter.

**?Tip:** You can also add a few crushed walnuts to this recipe to add some crunch.



