

Grapepicker's toasted slice with Sainte Maure de Touraine AOP and fresh grapes



Informations

People : 4

Ingredients

- 1 Sainte Maure de Touraine AOP cheese
- 4 large slices of farmhouse bread
- 1 bunch of black grapes
- 1 bunch of white grapes
- 8 vine leaves in brine
- 3 cl hazelnut oil
- 30 g hazelnuts
- Fine salt, pepper

Preparation steps





1. Preheat the oven to 190°C.
2. Place the slices of bread on a sheet of baking paper.
3. Cover each slice with vine leaves. Place slices of Sainte Maure de Touraine cheese on the top. Scatter over the grapes and crushed hazelnuts. Brush with hazelnut oil, season with a grind of pepper and place in the oven for 5-6 minutes.
4. Serve warm with a green salad.

? **Tip:** You could add a few lardons or slices of cured meat to this recipe, and replace the vine leaves with grape must mustard.