

Brioche with Comté AOP, dried fruits, honey and sesame

Informations

People : 4



Ingredients

- 120 g Comté AOP cheese
- 4 generous slices of brioche
- 20 g mountain honey
- 40 g dried apricots
- 40 g candied dates
- 10 g toasted sesame seeds
- ½ bunch fresh mint

Preparation steps

Dice the cheese evenly.

Put the cheese into a bowl and add the apricots and dates, also diced.

Add the sesame seeds and season all the ingredients with the mountain honey.



Cut the brioche into thick slices and toast in a toaster.

When ready to serve, place the warm brioche slices on plates and spread generously with the dried fruit, honey and cheese mixture.

Top with a few mint leaves for a cool, fresh touch.

? **Tip:** Take this recipe and adapt it with the dried fruits of your choice and take your pick from the variety of different honeys available.