

# Sesame Comté AOP Xavier David crisps



## Informations

People : 4

## Ingredients

- 120 g grated Comté AOP Xavier David
- 1 teaspoon black sesame seeds
- 1 teaspoon white sesame seeds
- 1 teaspoon wasabi sesame seeds
- Pepper

## Preparation steps

Preheat the barbecue plancha.

When it's good and hot, scatter some cheese on it in even-sized patches.

Season with a grind of pepper and a few sesame seeds.

When the crisps begin to turn brown, remove from plancha with a stainless-steel triangular palette knife, and set aside at room temperature.

? **Tip:** You can make the crisps with other cheeses such as Gruyère or Appenzeller and you can also sprinkle the crisps



with your choice of spices.