

Munster Géromé AOP La Réserve des Crémiers crumble with gingerbread, peaches and tarragon

Informations

People : 4



Ingredients

- 1 Munster Géromé AOP La Réserve des Crémiers
- 4 ripe peaches
- 120 g gingerbread
- 30 g sugar
- ½ bunch tarragon
- 10 g olive oil
- pepper

Preparation steps

1. Preheat your barbecue plancha to 200°C.
2. Plunge peaches into a large pan of boiling water for one minute, then turn them into a bowl of iced water, to make them easier to peel.
3. Remove skin, cut into quarters and remove stones.
4. Lightly oil plancha with olive oil then brown peach quarters, adding sugar.
5. Season with a grind of pepper.
6. Let gingerbread dry out for 2 hours in an oven heated to 70°C.
7. Put browned, quartered fruit into an oven-proof dish. Cover with large pieces of Munster and put dish under barbecue hood. Leave cheese to melt for 10 minutes.
8. Crush the dried gingerbread and sprinkle over melted cheese. Garnish with tarragon.
9. Serve nice and hot.

? **Tip:** There's a whole host of delicious fruit available in summer – why not try making this recipe with some of them. Try making the crumble with other types of bread, cake or even melba toast.