

TASTY RECIPE

Juraflore
FROMAGERIES ARNAUD

Seasoned Juraflore Comté

Cheese Slabs



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Ingredients (serves 4)

18 thin slices

of Juraflore Comté cheese matured
for 18 months

18 dried tomatoes

30 Nyons (Protected Designation of Origin)
olives

100 g arugula

20 g roasted pine nuts

6 slices of cured ham cut into strips

Nyons olive oil

Balsamic vinegar

Salt and pepper

Preparation

1 Arrange the slices of Juraflore Comté cheese on a dish with baking paper and bake at 180 °C for about 15 min. The slabs should be lightly browned.

2 Remove the slabs from the oven and place them immediately on a rolling pin to shape them. Leave them to cool slowly.

3 Season the arugula with olive oil and balsamic vinegar, salt and pepper.

4 Arrange 3 slabs on each plate and place some arugula on each slab. Then add the dried tomatoes, strips of ham, olives and roasted pine nuts. Serve.



Preparation time: 15 min

Cooking time: 15 min



A tip from the cheese maker

Enhance the flavour of your dish by choosing a fruity, roast-flavoured Juraflore Comté cheese matured for 18 months.



A tip from the wine waiter

Choose a light, fresh and fruity young white wine such as a Mâconnais.



All our recipes are at
www.juraflore.com

Visit the **Juraflore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com