

TASTY RECIPE

Juraflore

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Ingredients (serves 4)

1 lettuce, 4 tomatoes, 100g diced bacon
1 Morteau sausage, 4 Charlotte potatoes,
1 handful of walnuts, 1 jar of cancoillotte
cheese (with garlic or butter to taste),
half a glass of Jura wine (savagnin or
chardonnay type), a little walnut oil,
salt and pepper, 250g Juraflore Comté cheese
matured for one year

Preparation

- 1 Peel and wash the lettuce and arrange in the plates.
- 2 Dice the potatoes and fry them in a pan with a little oil until golden brown and soft.
- 3 Brown the diced bacon in another pan with the Morteau cut into rounds.
- 4 Cut the tomatoes into quarters and put them on plates with the Juraflore Comté cheese cut into cubes and coarsely ground walnuts.
- 5 When the potatoes, bacon and Morteau sausage are ready, dish them out into the 6 plates.
- 6 Keep the pan used for the bacon and deglaze with half a glass of white wine, add 2 tablespoons of cancoillotte cheese, heat and pour over the salad.



Preparation time: 15 min

Cooking time: 15 min



A tip from the cheese maker

Choose a fruity Juraflore Comté cheese matured for 12 months for a fine balance of flavours.



A tip from the wine waiter

To go with this salad, enjoy a fresh, fruity young wine such as a Côtes du Jura (Controlled Designation of Origin) white or L'Etoile white. Serve at 12 °C



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