

TASTY RECIPE

Juraflore
FROMAGERIES ARNAUD

Crisp Tomato Pastries

with Juraflore Comté Cheese



Crisp Tomato Pastries

with Juraflöre Comté Cheese

Ingredients (serves 4)

8 pastry sheets, 500 g tomatoes, 60 g grated Juraflöre Comté cheese matured for 6 months, mustard, butter, salt, pepper

Preparation

1 Make a cross with the tip of a knife on the tomatoes and plunge them for 30 seconds in a pan of boiling water. Remove the tomatoes and plunge them into a bowl filled with ice cubes.

2 Peel, seed and dice the tomatoes. Sprinkle with salt and leave them to drain in a colander. Preheat the oven to 210 °C.

3 Spread out a sheet of pastry, cut a square and spread a thin strip of mustard in the middle. Add some grated Comté cheese and a few diced tomatoes. Add pepper.

4 Fold the left end, then the the right end, towards the middle. Fold the bottom edge towards the middle, squeezing out the air, then roll the crisp pastry upwards, sealing the edges with lukewarm water.

5 Do the same with the other crisp pastries. Place them on a plate and daub them with melted butter.

6 Brown them for 15 minutes in the oven and serve with a salad.



Preparation time: 30 min

Cooking time: 15 min



A tip from the cheese maker

Lightweight and well balanced, choose a young, creamy and soft Comté cheese matured for six months.



A tip from the wine waiter

For a light and fresh starter, go for a Chardonnay Côtes du Jura (Controlled Designation of Origin). Its flavours go perfectly with the freshness of the salad and tomatoes and the fruity tang of the Comté cheese. Serve at 12 °C



All our recipes are at
www.juraflöre.com

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