

TASTY RECIPE

Juraflore
FROMAGERIES ARNAUD

Potatoes topped with Juraflore Comté Cheese



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Tasty RECIPE

Potatoes topped

with Juraflore Comté Cheese

Ingredients (serves 4)

1.2 kg large Charlotte

or Noirmoutiers potatoes

300 g Juraflore Comté cheese matured
for 18 months

50 cl Isigny cream

Salt and pepper

Preparation

- 1 Peel the potatoes and cut them into thin strips for faster cooking.
- 2 Rinse them with cold water and set aside.
- 3 In a bowl, mix the cream with the grated Comté cheese and season.
- 4 Place a layer of potato slices in a baking dish, top them with a layer of the cream/Comté cheese mixture and start again.
- 5 Bake at 160 °C for 30 min.



Preparation time: 20 min

Cooking time: 30 min



A tip from the cheese maker

Enhance the flavour of your dish by choosing a very fruity Juraflore Comté cheese matured for 18 months.



A tip from the wine waiter

For this classic dish, serve a Vin Jaune or a Savagnin Côtes du Jura (Controlled Designation of Origin). The nutty, curry aroma of this variety will go beautifully with this dish.



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