



Baked Sir Laurier d'Arthabaska Cheese in Nut Crust

Servings :2 • Preparation : 1 hour 15 min. • Cuisson : 10 min



INGREDIENTS

- 50 ml • 1/4 cup of nuts, lightly toasted and finely chopped (hazelnuts, pecans or almonds)
- 50 ml • 1/4 cup of breadcrumbs
- Salt and fresh ground pepper, to taste
- A pinch of cayenne pepper
- 170g • 1 Sir Laurier d'Arthabaska cheese
- 1 egg, lightly beaten

PREPARATION

Mix nuts and breadcrumbs together. Season with salt, pepper and a pinch of cayenne.

Using a knife, remove the rind from top of the Sir Laurier d'Arthabaska cheese.

Coat the cheese with egg on all sides. Cover with in nut and breadcrumb mixture to create a crust.

Refrigerate 1 hour.

Preheat oven to 190°C (375°F).

Wrap the cheese in aluminium foil leaving top exposed. Then place on a baking sheet and bake for 10 minutes.

Serve warm with fruit or nut bread and slices of your favourite fruit.

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