



RECIPE FOR

BOITE CHAUDE



30MIN

LEVEL



PREPARATION

- Circle the lower part of Mont d'Or box with aluminum foil to prevent leaks
- Carve a circle on the crust of Mont d'Or
- Pour the glass of white wine and slide the peeled garlic clove under the Mont d'Or crust
- Bake in the oven for 20 to 30 minutes at 200°C. Remove from the oven when the crust is golden brown
- Serve hot, with potatoes and a charcuterie platter



Shopping list

INGREDIENTS

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*1 Mont d'Or
1 garlic clove
1 glass of white wine*

Les Janelles

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