



APERITIF TOASTS WITH CHEESE AND BLACKCURRANT LIQUEUR

Ingrédients

- Slice of baguette or other bread - 3
- Epoisses - 6 slices
- Pine pinion - 1 grip

Préparation

Cut slices of baguette or bread (country, spelt...).

Arrange the cheese on the slices and sprinkle with Briottet blackcurrant liqueur and a few pine nuts.

Put in the oven for 15 minutes at 200 degrees and it's ready to eat!

As a true Burgundian, we couldn't pass up this recipe for your aperitif! Toasts with **Epoisses cheese** and crème de cassis, for a more than gourmet moment. And yes, the combination of cheese and blackcurrant liqueur works perfectly and brings originality to the beginning of your evening. We also suggest a variant with fig cream and sprinkled with pistachios for a crunchy touch!

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