



ABONDANCE CHEESE LOLLIPOP (4pers)



360 g Farm Abondance
16 wooden peaks
3 eggs
150 g flour

Lamb's lettuce
Vinaigrette
150 g breadcrumbs
Sunflower oil

1. Remove the rind from the cheese and cut into 20 g cubes.
2. Place each cube at the ends of the woodpeckers, set aside 30 min in the freezer.
3. Prepare 3 gratin dishes: one for the flour, one for the beaten egg with pepper and one for the bread crumbs.
4. Heat the oil in a frying pan over low heat.
5. Remove the skewers from the freezer, pass them in the flour, eggs and breadcrumbs.
6. Repeat the operation a second time.
7. Place skewers vertically in pan and cook until lightly browned
8. Set aside on absorbent paper.
9. Serve on a bed of lamb's lettuce and vinaigrette.

Recipe proposed by the restaurant « Le Télémark », Abondance.

