



THE "BERTHOUD"



- 150 g of Abondance cheese
- Garlic
- Madeira or white Savoyard wine
- Pepper

Place the Abondance cheese, cut in thin slices, in a stoneware dish or in little ramekins that have been rubbed with garlic.

Then moisten with the Madeira or white wine and sprinkle with pepper.

Brown in the oven for 5 to 10 minutes.

This recipe is typical of the Chablis region and is usually served with potatoes or bread.

