

## Langres cheese in recipes

### Langres cheese singed to Marc de Champagne



#### Recipe of Joël Bourrier :

Choose a Langres very hollow, a little dry, but without crack. Put it in the microwave oven in a soup plate (thawing position), heat it just medium, without it runs. Heat the Marc in a little casserole without boil.

After few minutes, put the cheese in an oven (thermostat 8 : 240°C). When the rind of the cheese runs, take out it of the oven, baste it with hot Marc and singe it. With a spoon, baste constantly the alcohol cheese run to the bottom of the plate.

Once the alcohol singed, cut your cheese and serve it on a rye bread slice.

#### Ingredients:

For 4 persons :

- 1 Langres very hollow,
- 5 cl of Marc de Champagne.

#### Wines :

Alsace : Gewürztraminer  
Bordeaux : Médoc wines  
Bourgogne : Mécurey, Beaune, Meursault... and many other wines well built.

### Perfect of Langres with the mousse of smoked salmon :

#### Recipe of Jean-Yves Ouary :

#### Ingredients :

For 8 persons :

- 500 g of Langres,
- 250 g of sweet butter,
- 80 g of smoked salmon,
- 15 cl of fresh cream,
- 4 gelatine leaves.

Mix the cheese and the butter.

Make soften the gelatine in a spoonful of water ; mix the smoked salmon then blend the gelatine. Pepper the fresh cream and whip.

Mix the whipped cream and the smoked salmon then mix to get a mousse.

Dress a mould of the half of the smoked salmon mousse then of the mixture cheese/butter and all over again of the smoked salmon mousse, smooth.

Cool during few hours. Turn out and serve in slices with lukewarm buckwheat pancakes.

### Curly endive with hot Langres :

#### Recipe of Joël Bourrier :

Make a walnut oil vinaigrette (or hazels) then season it of a chopped clove of garlic. Slice thinly little slices of bread in a French stick.

Place a little piece of cheese on each slice. Put on hot oven.



When the cheese begins melted and browned, put the little hot toasts on the salad and sprinkle with kernels.

Serve without further delay.

#### Ingredients :

For 4 persons :

- 1 little plant of curly endive very white,
- 1 clove of garlic,
- ½ stick of French bread of the day before,
- 1 little Langres refined (a little dry preferably),
- ½ spoon of strong mustard,
- 1 spoon of vinegar of old wine,
- 3 spoons of walnut oil,
- fine salt and pepper.