

# Juraflore salad



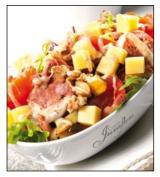
## **Juraflore** salad

#### Ingredients (serves 4)

1 lettuce, 4 tomatoes, 100g diced bacon 1 Morteau sausage, 4 Charlotte potatoes, 1 handful of walnuts, 1 jar of cancoillotte cheese (with garlic or butter to taste), half a glass of Jura wine (savagnin or chardonnay type), a little walnut oil, salt and pepper, 250g Juraflore Comté cheese matured for one year

### Preparation

- **1** Peel and wash the lettuce and arrange in the plates.
- 2 Dice the potatoes and fry them in a pan with a little oil until golden brown and soft.
- **3** Brown the diced bacon in another pan with the Morteau cut into rounds.
- 4 Cut the tomatoes into quarters and put them on plates with the Juraflore Comté cheese cut into cubes and coarsely ground walnuts
- 5 When the potatoes, bacon and Morteau sausage are ready, dish them out into the 6 plates.
- 6 Keep the pan used for the bacon and deglaze with half a glass of white wine, add 2 tablespoons of cancoillotte cheese, heat and pour over the salad.



Preparation time: 15 min Cooking time: 15 min



#### A tip from the cheese maker

Choose a fruity Juraflore Comté cheese matured for 12 months for a fine balance of flavours

A tip from the wine waiter
To go with this salad, enjoy a fresh,

fruity young wine such as a Côtes du Jura (Controlled Designation of Origin) white or L'Etoile white.

Serve at 12 °C



All our recipes are at www.juraflore.com