

Juraflore and Prawn Tapas





Juraflore and Prawn Tapas

Ingredients (serves 4)

12 large prawns

300 g diced Juraflore Comté cheese
matured for 12 months

Nyons (protected designation of origin)

olive oil

Cumin

Thyme

Lemon

Preparation

1 Marinate the 12 cubes of Juraflore Comté cheese in a mixture of olive oil, cumin, thyme and lemon for about fifteen minutes.

2 Peel 12 large prawns and brown them in a little butter.

3 Skewer the prawns and cubes of marinated Juraflore Comté cheese on cocktail sticks.



Preparation time: 15 min

Cooking time: a few minutes



A tip from the cheese maker

Light and subtly flavoured, a Juraflore Comté cheese matured for 12 months will bring all the flavours into harmony with the prawns.



A tip from the wine waiter

A Crémant du Jura will delight your guests with its freshness, or you can choose a L'Etoile (Controlled Designation of Origin) for lovers of still wines.

Serve at 9 °C for Crémant, 12 °C for L'Etoile.



All our recipes are at
www.juraflore.com

Visit the **Juraflore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com