

TASTY RECIPE

*Juraflore*  
FROMAGERIES ARNAUD

# Poultry Meat Loaf

with Juraflore Comté Cheese and Cured Ham



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## Ingredients (serves 6)

6 chicken breasts, 200g Comté cheese matured for 12 months, 6 slices of cured ham, 8 nice potatoes, 200g of grated Juraflora Comté cheese, 50 g butter, 20 cl cream, salt and pepper.

## Preparation

- 1 Cook the potatoes whole for about 20 minutes, starting with cold water.
- 2 Flatten the chicken breasts by placing them on a chopping board, cover them with plastic wrap and pat them with a rolling pin.
- 3 Cut out sticks of Comté cheese as long as the flattened cutlets and roll them in a slice of raw ham. Place the rolls on the cutlets and wrap them in aluminum foil. Tighten.
- 4 Start cooking the meat loaves in a pan and bake at 180 °C for about 8 min
- 5 Peel the potatoes and mash them with a fork, add the butter and 100g of grated Comté cheese.
- 6 Heat the cream with the remaining grated Comté cheese and season it. Put the sauce aside and keep it warm.
- 7 Remove the aluminium foil from the meat loaves. To give a little colour, fry them quickly in a pan over high heat with a knob of butter.
- 8 Cut them into slices or segments and serve with mashed potatoes, then top them with the Comté cheese sauce.



**Preparation time:** 40 min

**Cooking time:** 30 min



### A tip from the cheese maker

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



### A tip from the wine waiter

Go for a rounded, young, fruity red wine. A Côte Chalonnaise Burgundy would be particularly suitable.



All our recipes are at  
[www.juraflora.com](http://www.juraflora.com)

Visit the **Juraflora** Fort des Rousses Comté cheese cellars  
For bookings: 03 84 60 02 55 - [www.fortdesrousses.com](http://www.fortdesrousses.com)