

TASTY RECIPE

Juraflore
FROMAGERIES ARNAUD

Juraflore Comté Beef Paninis



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Beef Paninis

Ingredients (serves 6)

6 panini rolls,
12 slices of Juraflore Comté cheese,
300g fillet of beef,
2 tomatoes,
1 onion,
olive oil,
salt and pepper

Preparation

- 1 Cut the beef fillet into thin slices and cook them on one side only. Season.
- 2 Finely chop the onion and brown it in a pan.
- 3 Cut the panini rolls in half for stuffing. Fill them with a slice of Comté, onion rings, beef slices, tomato slices and then a second slice of Comté.
- 4 Press the panini rolls and cook them in a pan to melt the Comté cheese.



Preparation time: 30 min

Cooking time: 15 min



A tip from the cheese maker

Choose a fine, subtle, milky-flavoured Juraflore Comté cheese matured for 12 months.



A tip from the wine waiter

A light, young, fruity Mâconnais red wine.



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