

TASTY RECIPE

Juraflore
FROM FARM TO TABLE

Roast Salmon with Morel Mushrooms and a Juraflore Comté Cheese Emulsion





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Roast Salmon with Morel Mushrooms

and a Juraflora Comté Cheese
Emulsion



Ingredients (serves 6)

6 salmon steaks
300 g fresh or dried morel mushrooms
1/2 litre of milk
120 g Juraflora Comté cheese matured
for 8 to 12 months
Butter, salt and pepper

Preparation

- 1 Season the salmon steaks and brown them in a pan with a knob of butter. Finish by baking at 90 °C for about 15 minutes.
- 2 Meanwhile, bring the milk to the boil then add the Juraflora Comté cheese in small pieces, melt, mix well and season.
- 3 After cleaning the morels, brown them in a pan with butter.
- 4 Arrange the salmon steaks with the morels and top them with the Juraflora Comté cheese emulsion.

Preparation time: 30 min

Cooking time: 20 min



A tip from the cheese maker

Choose a fine Juraflora Comté cheese matured for 12 months with a subtle milky flavours in harmony with the fish.



A tip from the wine waiter

For this dish, choose a rounded white wine in the early stages of maturity. A 5 or 6 year-old Côte de Beaune white Burgundy would be perfect.



All our recipes are at
www.juraflora.com

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