

Crunchy cheese pastry sheets, roasted dried fruits, rosemary caramel

Recipe for 4

Description

Ingredients

Cheese pastry sheet

- 4 Unit(s) Brick sheets
- 160 Gr Pleine lune cheese
- 200 Ml Clarified butter
- 1 Tbsp Sesame seeds

Rosemary caramel

- 100 Gr Sugar
- 50 Ml Water
- 1 Sprig(s) Rosemary

Dry fruits

- 1 Tbsp Hazelnuts
- 1 Tbsp Sliced almonds
- 1 Tbsp Pistachios
- 2 Unit(s) Dried apricots
- 4 Unit(s) Dried cranberries

Preparation

- Preparation time **20 mins**
- Preheat your **oven** at **390 F°**

Cheese pastry sheet

Brush the pastry sheet with clarified butter, then fold in two.

Brush again with butter, put the cheese piece and wrap in the pastry sheet.

Brush again and sprinkle with sesame seeds.

Brown in the oven for few minutes.

Rosemary caramel

In a pan, slowly melt the sugar.

Make sure not to brown it to much! Add a bit of water, mix and add the rosemary branch; let infuse.

The more you cook it, the more it wil become thick.

Dry fruits

Bake the dry fruits, nuts, almonds, pistachios on a tray for 5 minutes.

Mince the apricots.

Mix the fruits and nuts in the caramel.

Dressing

Put the cheese pastry in the middle of a plate, sprinkle with caramel and dry fruits.
Garnish with fresh herbs leaves.

Bon appétit!