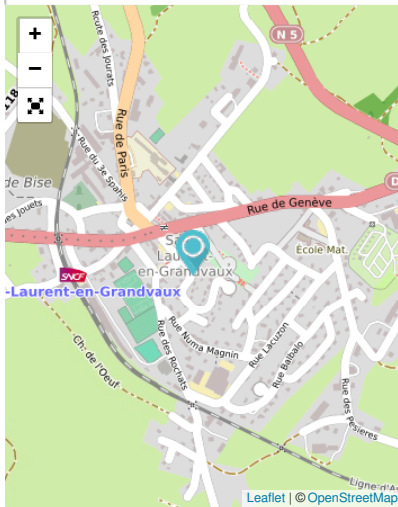


ARTICHOKES, COMTE AND CURRY AU GRATIN

SAINT LAURENT EN GRANDVAUX



ARTICHOKES, COMTE AND CURRY AU GRATIN

Ingredients (for 6) :

- 12 artichokes' hearts
- 100 g grated Comté
- Curry, pepper, salt

Preparation :

Boil the artichokes' hearts 10 minutes in a pot with salted boiling water. Rinse with cold water and let strain.

Preheat your oven at 180°C (th.6). Spread the artichokes' hearts in your dish and cover them with Comté. Put in the oven 20 minutes.

When taking them out, pepper, sprinkle with curry and salt. Serve hot.

Idea of Emmanuelle and Olivier Régent, cheese makers in Vannes (Morbihan) and Ambassadors of Comté. Bon appétit!

COORDONNEES

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🌐 <http://www.comte.com/savourer/idees-recettes/voir-la-recette/recette/artichauts-gratines-au-comte-et-curry.html>