

Rhône-Alpes

CROZOTTO WITH REBLOCHON



For 4 people

1

START THIS REBLOCHON CROZOTTO RECIPE BY PEELING AND CHOPPING THE SHALLOTS.

2

BLANCH THE CROZETS FOR 5 MIN IN BOILING WATER (UNLESS THEY ARE ALREADY PRECOOKED). DRAIN THEM AND KEEP THEIR COOKING WATER. ADD THE BOUILLON CUBE TO THIS WATER AND MIX TO MELT IT.

3

POUR THE OIL INTO A LARGE PAN, SAUTÉ THE SHALLOTS FOR 2 MIN, THEN ADD THE CROZETS. POUR IN THE WHITE WINE AND LET IT EVAPORATE OVER HIGH HEAT. CUT THE TOMATOES INTO SMALL PIECES, AND ADD THEM AS WELL AS THE THYME. DO NOT ADD SALT (THE BROTH AND CHEESE ARE ALREADY SALTY).

Ingredients

1/2 Reblochon
250 g Savoyard crozets
20 cl Fresh cream
3 branches Thyme
150 g Candied tomatoes in oil
2 Shallots
1 glass white wine
1 chicken bouillon cube
2 tbsp. olive oil

4

POUR THE BROTH LADLE BY LADLE, STIRRING REGULARLY FOR 20-25 MIN.

5

BEFORE ALL THE BROTH IS ABSORBED, CUT THE REBLOCHON INTO PIECES. POUR THE CREAM AND THE REBLOCHON IN THE PAN. MIX UNTIL THE CHEESE AND CREAM ARE WELL MELTED.

6

SERVE IMMEDIATELY.