

HOW TO MAKE

La Croziflette

Shopping list

- ½ lb crozets
- 1lb onions
- ½ lb bacon
- 1 cup dry white wine
- ½ lb Abbaye de Tamié or Delice de Jura

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Cook the crozets in boiling water for 15 minutes. Drain them. Peel and chop the onions.

- ½ lb crozets
- 1 lb onions

« Check if the top is not getting brown. If it happens cover the dish with an aluminum foil.... »

2

Brown the bacon for 2/3 minutes, then add the onions. Turn on medium / high heat until the onions are a little golden colored.

- ½ lb bacon

3

Add the onions and bacon mix to the crozets, and pour the wine on top. Season with salt and pepper and cook on low heat for 5 more minutes.

- 1 cup dry white wine
- ½ lb Abbaye de Tamié or Delice de Jura

4

Slice the cheese horizontally in order to form two circles. Transfer the crozets mix into an oven proof dish, and add the cheese on top.

5

Cook in pre-heated oven (350°) for 30 minutes