

Reblochon bricks with smoked duck breast fillet and Friseline

Preheat the oven at 180 °C/356 °F

Reblochon brick

- 1- Preheat the oven at 180 °C/356 °F
- 2- Fold each brick leaf in two.
- 3- Include each Reblochon piece in the brick leaf and fold every end.
- 4- Fry each brick in a frying pan with olive oil. Then bake them in the oven for 5 minutes.
- 5- Cut Friseline in medium size pieces and add the vinaigrette.

For 4 persons

- 3 Friseline
- 8 Brick sheets
- Olive oil
- 8 Reblochon pieces
- 16 smoked duck breast fillets
- Chives
- 40 g of grilled crushed hazelnut

For the vinaigrette

- 4 tablespoon of hazelnut oil
- 1 tablespoon of red wine vinegar
- Salt, Pepper