

## Livarot scallop toasties

✓ EASY | ⌚ 15 MIN PREPARATION TIME



### INGREDIENTS FOR 2

- 6 strips of Livarot with rind
- 2 slices whole meal bread
- 6 scallops
- 10g of slightly salted butter
- ½ garlic clove
- Olive oil
- Salt of Guérande blossom and pepper
- Chervil

### PREPARATION

1. Cook the bread slices in melted butter, then leave to drain on absorbent paper, and rub the bread with the garlic clove.
2. Place 3 strips of Livarot on each slice and put in the oven until the cheese is melted.
3. Finely cut the scallops and lay on top. Salt, pepper and sprinkle with olive oil.
4. Put the slices in the oven for 1 min.
5. Decorate with chervil and taste with salad and cider.

