

TÊTE DE MOINE TOASTIES

The distinctive combination of strawberries and Tête de Moine AOC make this appetizer memorable. For an even easier presentation, create single-layered canapés instead of stacks.

Yield: 4 servings

method:

- Spread butter and strawberry jam on bread and top with 2 ounces **Tête de Moine AOC** and lemon balm or mint.
- Stack slices on top of each other, then slice stack into quarters.
- Top each “toastie tower” with sliced strawberries and remaining **Tête de Moine AOC**.

ingredients:

- 3 ounces **Tête de Moine AOC**, thinly shaved with a girolle or cheese slicer, divided
- 4 slices white bread, lightly toasted, crust removed
- 1 tablespoon butter, room temperature
- 3 tablespoons strawberry preserves
- 16 leaves lemon balm or mint
- 4 strawberries, sliced

