

Choux de Bruxelles au bacon fumé et fromage bleu |

Recipe for 4 servings

Description

An old classic recipe, with an also classic vegetable but amazingly tasteful, straight to the point approach that will be pleasing everyone.

Note

An alternative for this recipe is to make the sprouts dark brown coloured. Keep the same steps, only colour them in a cast iron pan with a bit of vegetable oil and butter at the very end. This pushes the flavors up a notch.

Ingredients

Brussel sprouts cocotte

- 300 Gr Brussels sprout
- 150 Gr Bacon
- 50 Gr Blue cheese
- 2 Sprig(s) Thyme
- 2 Clove(s) Garlic
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **400 F°**

Mise-en-place

Take the end tip off of the brussels sprouts and cut them in 2, on the length side.

Cut the bacon into lardons also.

Crush the garlic cloves.

Brussel sprouts cocotte

On medium high heat, throw the bacon in and let everything colour and melt for a good 2mins. Add in the brussels sprouts and then the pepper - salt is facultative.

With a lid on, put everything in the oven for 10 to 15mins. Make sure the sprouts are still a bit crunchy or *al dente*. Then at the very end, throw a nice chunk of butter to smooth everything out and let it melt in.

Bon appétit!