



## Breton Nachos



20 min  
Easy

### For 4 Persons

#### Buckwheat Nachos <sup>(1)</sup>

- 2 Pure buckwheat galette (7123)

#### Cheddar Sauce <sup>(2)</sup>

- 100mL of Whipping cream
- 150g of Shredded cheddar
- 30g of Butter
- 3g of Corn starch

#### Assembly <sup>(3)</sup>

- 1 Bunch of Coriander
- 1 Bunch of Spring onion
- 1 Red onion
- 1 Tomato

#### (1) Buckwheat Nachos

- Lay down the galettes and bake them at 180° for 12 to 15 minutes.
- Coarsely break the galettes in the plate.

#### (2) Cheddar Sauce

- In a pot, boil the cream and butter.
- Add the corn starch, season and whisk until sauce's thickening.
- Out of the heat, add the shredded cheddar and mix.

#### (3) Assembly

- Cut the tomato in small dices. Slice the spring onion and red onion.
- Rinse and pick the coriander.
- Pour the Cheddar sauce on the nachos and nicely add the garnishes.



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