

## FRENCH QUENELLE BUN HOT DOGS



*French quenelles buns*



*Serves*

**4**



### INGREDIENTS

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- 4 Saint Jean quenelles buns
- 4fl oz heavy cream
- 3 oz Comté cheese
- 4 hot dogs
- 2 oz ketchup
- 1.5 oz mustard
- 2 oz fried onions

### DIRECTIONS

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#### PREPARATION

- Preheat the oven to 375°F.
- Put the quenelle buns on a baking sheet and bake for 35 minutes.
- Meanwhile, heat some water in a saucepan.
- When the water comes to the boil, put the 4 hot dogs in the pan and follow the cooking instructions on the packet.
- Put the heavy cream and Comté cheese in a saucepan and melt gently over a low heat for ten minutes.
- When the quenelle buns come out of the oven, split them lengthwise like a hot dog bun.
- Put a generous spoonful of Comté cream in the center, top with the hot dog then add a dash of mustard, a drizzle of ketchup and finish with some fried onions