Barbichette mousse with colourful green vegetables



Informations

People : **4**
Preparation : **20**
Cooking time : **10**

Ingredients

- 1 Barbichette Sauvage
- 100 g single cream (35% fat)
- 10 g honey
- 150 g peas
- 130 g mangetout
- 130 g green beans
- 1 shallot
- Olive oil
- Sea salt, table salt, freshly ground pepper

Preparation steps

1. Place the cheese in a chilled bowl. Whisk with an electric whisk at medium speed until it becomes a smooth paste. Increase the speed, add the cream and mix until a light mousse forms. While whisking gently, add the honey and season with fine salt and freshly ground pepper. Leave to chill.
2. Meanwhile, boil the green vegetables in a large pan of water with the sea salt until they are still slightly crisp. Remove and chill in ice so that they keep their green colour.
3. Peel the shallot and chop finely.
4. Season the green vegetables and the shallot with olive oil, fine salt and freshly ground pepper.
5. Add the Barbichette mousse to a piping bag with a round nozzle.
6. Arrange the vegetables in small bowls and generously cover with the cheese mousse. Serve chilled.

? **Tip:** This cheese mousse can be flavoured with spices of your choice and can be served as a sauce alongside a vegetable or fish terrine.