Pots de Crème with Gorgonzola DOP Cucchiaio, flavoured with Grisons Beef



Informations

People : **4**
Preparation : **10**
Cooking time : **5**

Ingredients

- 120 g Gorgonzola DOP Cucchiaio Tosi
- 100 g cream (30% fat) Isigny
- 3 g cornflour
- 40 g Grisons beef
- Leek sprouts
- Freshly ground pepper

Preparation steps

1. Cut cheese into small cubes.
2. Meanwhile, heat cream in a saucepan over a low heat. Add cheese and melt slowly, stirring with a spatula.
3. In a bowl, blend the cornflour with a little cold water.

4. Pour the mixture into the Gorgonzola cream to thicken the mix slightly.
5. Season to taste with freshly ground pepper.
6. Pour the hot mixture into ramekins and put in a cold place until completely set.
7. Before serving, remove from cold and decorate with leek sprouts and finely sliced Grisons beef.
8. Serve with slices of toast.

? **Tip**: Try replacing the Grisons beef with smoked eel.