Crumble made with Picandou à Tartiner and Gavotte Biscuit Crumbs



Informations

People : **4**
Preparation : **15 min.**

Ingredients

- 120 g Picandou à Tartiner
- 60 g mixed candied fruit
- 8 Gavottes Crêpes dentelle biscuits
- 10 g Valrhona cocoa powder
- 1 pastry cutter

Preparation steps

1. In a bowl, mix the Picandou à Tartiner with the chopped candied fruit.
2. Use a round pastry cutter to put circles of the mixture on each serving plate.
3. Leave to chill.

4. Put the Gavottes biscuits in a bowl and crush roughly.
5. To serve, top the cheese mixture with a generous layer of biscuit crumbs.
6. Sprinkle with cocoa powder and serve cold.

? **Tipp:** You can flavour the cheese with a little cinnamon, orange flower water or any other spice of your choice.