

Cream cheese with Isigny Spécialité Laitière au Fromage blanc, smoked salmon, lime and ginger



Informations

Preparation : 10

Ingredients

- 500 g Isigny Spécialité Laitière au Fromage Blanc
- 200 g diced smoked salmon
- 20 g candied ginger
- zest of 1 lime
- zest of 1 lemon
- freshly ground pepper

Preparation steps





1. Place the Spécialité Laitière au fromage blanc into the very cold bowl of your stand mixer fitted with the flat beater.
2. Mix the cheese for 1 to 2 minutes to loosen it.
3. Continue to mix while adding the diced salmon, the finely diced ginger and the zest of the lemon and lime. Mix until you have a smooth cream.
4. Season with freshly ground pepper.
5. Transfer to a bowl and leave to chill.