

Minirousse d'Argental covered with raspberries and liqueur



Informations

People: 4

Preparation: 15 min.

Ingredients

- 4 Minirousse d'Argental
- 150 g raspberries in liqueur
- ½ bunch mint

Preparation steps

- 1. Using a cookie cutter, cut a hat out of the top of the cheeses.
- 2. Use a teaspoon to lightly hollow it out. Fill the hole with the raspberries and a little liqueur.
- 3. Garnish with a few mint leaves.
- ? Tips and Ideas: Make this recipe with other seasonal fruits to offer your customers a wide choice of flavours.



