

Brillat Savarin IGP “Spring vegetable garden style”

Informations

People : 4

Preparation : 15 min.



Ingredients

- 1 Brillat Savarin IGP Tradition Émotion
- 30 g chopped dried chives
- 3 carrot tops
- 1 stalk celery
- About 10 radishes
- ½ cucumber
- 5 green asparagus tips
- ½ bunch basil
- Freshly ground pepper

Preparation steps

- Coat the outside of the cheese with the dried chives.
- Wash, peel and cut all vegetables into sticks.
- Using a spoon, lightly hollow out the cheese and fill the centre with the chopped vegetables. Garnish with a few basil leaves.
- Then season with a few turns of freshly ground pepper.

? **Tips and Ideas:** And why not try a sweet version with a coconut coating and pieces of fruit on top?