

Pink nougat with Pink Cheese

Informations

People : 4

Preparation : 20 min.



Ingredients

- 300 g Pink Queen Cheese or Pink à Racler
- 100 g single cream
- 80 g pistachios

Preparation steps

Chill for at least 5 hours before serving

1. Grate the cheese then let it melt in a bain-marie, adding the cream. Be careful not to let the mixture get hotter than 60°C.
2. Mix in a blender to form a smooth, even cream.
3. Leave to cool to room temperature before adding the pistachios, then pour the mixture into a dish lined with a sheet of cling film.
4. Chill for at least 5 hours.



5. Use a thin, hot knife to cut into even cubes and serve as an aperitif.

? **Tips and Ideas:** achios, almonds, hazelnuts, macadamia nuts... you can add in whatever you like!