

Picandou Santa's hats

Informations

People : 4

Preparation : 20 min.



Ingredients

- 4 Picandou
- Red sugar paste
- White sugar paste

Preparation steps

- Using a rolling pin, roll out the red sugar paste thinly. Cut out triangles.
- Using a large piping bag, shape the pastry into cones and carefully peel them off.
- Meanwhile, knead the Picandou cheese and pour into a piping bag.
- Line the inside of the sugar paste cones with the kneaded cheese.
- Finally, decorate your little cones with the white sugar paste to make Christmas bonnets.

? **Tips and Ideas:** For an even sweeter touch, use our Honey Fig Picandou to stuff the bonnets!

