

# Marinated Picandou® with Lemon and Rosemary

## Informations

People : 4

Preparation : 20 min.



## Ingredients

- 12 Picandou® l'original cheeses
- 1 garlic clove
- 1 sprig of rosemary
- 1 tablespoon of acacia honey
- Juice of half a lemon
- 10 tablespoons of olive oil
- Salt
- Pepper

## Preparation steps





1. Chop the garlic into small pieces.
2. Mix the acacia honey with lemon juice, olive oil, garlic, salt, and pepper.
3. Place the Picandou® cheeses and the rosemary sprig in a container and pour the marinade over them.
4. ??**Let the preparation marinate in the refrigerator for at least 3 hours.**

? It's ready to serve!