

Chips with White Stilton PDO Hartington

Informations

People : 4



Ingredients

- 300 g White Stilton PDO Hartington
- 5 g wasabi sesame
- 5 g blonde sesame
- 5 g black sesame
- Freshly ground pepper

Preparation steps

1. In a bowl, crumble the cheese.
2. Season the White Stilton with freshly ground pepper.
3. Heat a non-stick pan over medium heat.
4. Using a tablespoon, pour small heaps of crumbled cheese, spread gently and let cook slowly. Sprinkle the chips with the different sesame seeds.
5. Once slightly colored, remove the chips and lay onto some kitchen paper towel to absorb the extra fat.



6. Serve as an appetizer with hummus, tomato caviar, taramasalata, or other preparations of your choice.