Délice à la Truffe blanche d'Alba mousse topped with sea-urchin



Informations

People : **4**

Ingredients

- 1 Délice à la Truffe blanche d’Alba
- 150 ml whipping cream
- 20 sea urchin uni
- Fine salt, freshly ground pepper

Preparation steps

1. Put the cheese in a food processor and blitz to obtain a smooth, even cream.
2. Meanwhile, whip the chilled cream.
3. Finely chop half the uni and add the whipped cream, then incorporate the creamed cheese. Set aside in a cool place.

4. To serve: pour the mixture into a piping bag with a fluted nozzle.
5. Pipe into little serving dishes and decorate with remaining uni. Serve chilled with pre-dinner drinks.

? **Tip:** You could replace the uni in this recipe with smoked salmon or roe.