

## Crumble made with Picandou à Tartiner and Gavotte Biscuit Crumbs



## **Informations**

People: 4

Preparation: 15 min.

## **Ingredients**

- 120 g Picandou à Tartiner
- 60 g mixed candied fruit
- 8 Gavottes Crêpes dentelle biscuits
- 10 g Valrhona cocoa powder
- 1 pastry cutter

## **Preparation steps**

- 1. In a bowl, mix the Picandou à Tartiner with the chopped candied fruit.
- 2. Use a round pastry cutter to put circles of the mixture on each serving plate.
- 3. Leave to chill.



- 4. Put the Gavottes biscuits in a bowl and crush roughly.5. To serve, top the cheese mixture with a generous layer of biscuit crumbs.6. Sprinkle with cocoa powder and serve cold.

? **Tipp:** You can flavour the cheese with a little cinnamon, orange flower water or any other spice of your choice.