

# Cream cheese with Isigny Spécialité Laitière au Fromage blanc, smoked salmon, lime and ginger



## Informations

Preparation : 10

## Ingredients

- 500 g Isigny Spécialité Laitière au Fromage Blanc
- 200 g diced smoked salmon
- 20 g candied ginger
- zest of 1 lime
- zest of 1 lemon
- freshly ground pepper

## Preparation steps





1. Place the Spécialité Laitière au fromage blanc into the very cold bowl of your stand mixer fitted with the flat beater.
2. Mix the cheese for 1 to 2 minutes to loosen it.
3. Continue to mix while adding the diced salmon, the finely diced ginger and the zest of the lemon and lime. Mix until you have a smooth cream.
4. Season with freshly ground pepper.
5. Transfer to a bowl and leave to chill.