

Cream cheese dip with Spécialité Laitière au fromage blanc, tuna, soy sauce and blond sesame seeds



Informations

Preparation : 10 min.

Ingredients

- 500 g Isigny Spécialité Laitière au Fromage Blanc
- 200 g tinned tuna in brine
- 10 g blond sesame seeds
- 40 g sweet soy sauce
- 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 drained tuna, sesame seeds and soy sauce. Mix until you have a smooth cream.
4. Season with freshly ground pepper.
5. Transfer to a bowl and leave to chill.