

Picandou Cuisine & Création cream with mustard seeds and gherkins



Informations

Preparation : 10 min.

Ingredients

- 750-g-tub of Picandou Cuisine & Création
- 130 g grainy mustard
- 100 g Fallot gherkins
- 3 g mustard seeds
- freshly ground pepper

Preparation steps

1. Pour the Picandou into the very cold bowl of your stand mixer.
2. Use the flat beater to mix at medium speed for 1 to 2 minutes to loosen the cheese.
3. Add the mustard and season with freshly ground pepper.



4. Mix for another 2 to 3 minutes, adding the mustard seeds to obtain a smooth mixture.
5. Meanwhile, finely dice the gherkins and add to the mixture.
6. Transfer to a bowl and leave to chill.