

Pâte à Brillat with chocolate chips and icy mint

Informations

Preparation : 10 min.



Ingredients

- 500 g Pâte à Brillat Double Crème
- 150 g chocolate chips (dark, milk, white)
- 2 drops of menthe glaciale essential oil (icy mint)
- 40 g sugar
- 1/2 bunch of mint

Preparation steps

1. Pour the cheese 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. Add the sugar and mint essential oil.



4. Continue to mix while adding the chocolate chips. Once smooth, transfer to a bowl, decorate with fresh mint leaves and leave to chill.