

Soft Pâte à Brillat with candied fruits and lavender honey

Informations

Preparation : 10 min.



Ingredients

- 500 g Pâte à Brillat Double Crème
- 150 g mixed candied fruit
- 50 g lavender honey

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 lavender honey.
4. Continue to mix while adding the candied fruits. Once smooth, transfer to a bowl and leave to chill.