

Cream cheese with Spécialité Laitière au Fromage Blanc Isigny and vanilla chestnut cream



Informations

Preparation : 10 min.

Ingredients

- 500 g Isigny Spécialité Laitière au Fromage Blanc
- 200 g chestnut cream with vanilla
- 70 g crushed almonds
- 50 g cooked chestnuts

Preparation steps

1. Pour the cream cheese 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 chestnut cream and almonds.
4. Mix for another 2 to 3 minutes to obtain a smooth mixture.
5. Meanwhile, finely dice the cooked chestnuts and add to the mixture.
6. Transfer to a bowl and leave to chill.