

Pineapple and coconut cream cheese with Spécialité Laitière au Fromage Blanc Isigny



Informations

Preparation : 10 min.

Ingredients

- 500 g Isigny Spécialité Laitière au Fromage Blanc
- 200 g fresh pineapple cubes
- 20 g desiccated coconut
- 1 vanilla pod
- 40 g coconut sugar

Preparation steps

1. Place the Spécialité Laitière 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. Use a paring knife to scrape out the vanilla pod. Continue to mix while adding the pineapple cubes, desiccated coconut, sugar and vanilla pod.
4. Mix until you have a smooth cream. Transfer to a bowl and leave to chill.