

Vacherousse d'Argental in St Honoré style with apricot confit



Informations

People : 4

Preparation : 20 min.

Ingredients

- 1 Vacherousse d'Argental
- 300 g cream cheese Isigny Spécialité Laitière au Fromage Blanc
- 300 g apricot halves in syrup
- 50 g apricot coulis
- ½ bunch basil
- Black sesame seeds

Preparation steps

1. In a bowl, whisk the Isigny cream cheese with the apricot coulis.

2. Pour the mixture into a piping bag with a Saint-Honoré nozzle. Decorate the edges of the cheese with the apricot cream.
3. Cut the apricot halves into quarters and place them in the centre, then decorate with a few basil leaves and the black sesame seeds.

? **Tips and ideas:** Make this St Honoré with cherry, raspberry or blackcurrant confit!

