

Gingerbread men with Brebirousse d'Argental

Informations

Preparation : 30 min.



Ingredients

- 1 Brebirousse d'Argental
- 30 g Isigny PDO butter, plain or salted
- 1 pain d'épices (Gingerbread, Spiced loaf), unsliced
- 1 egg white
- 30 g icing sugar
- 1 g cumin powder
- Gingerbread man cookie cutters

Preparation steps

1. Using a ham slicer, cut very thin slices of spiced loaf and place them on the work surface.



2. Meanwhile, in a bowl, mix the softened butter with the cumin.
3. Lightly butter all the slices of spiced loaf.
4. Place a nice slice of Brebrousse on half of them.
5. Cover with another slice of spiced loaf and press lightly.
6. Cut out sandwiches using a cookie cutter in the shape of a gingerbread man.
7. In a bowl, mix the egg white with the icing sugar, then pour the royal icing into a writing cone.
8. Decorate the figures as you like.

? **Tips and Ideas:** You can add food colouring to the egg and sugar mixture to give your gingerbread men more colour.
? What to do with the leftover pieces? Mix everything together, add a little cream cheese (Spécialité laitière au fromage blanc Isigny), and serve with a topping of Brebrousse d'Argental and spiced loaf sauce as an appetiser.





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