

## Picandou Santa's hats



## **Informations**

People: 4

Preparation: 20 min.

## **Ingredients**

- 4 Picandou
- Red sugar paste
- White sugar paste

## **Preparation steps**

- Using a rolling pin, roll out the red sugar paste thinly. Cut out triangles.
- Using a large piping bag, shape the pastry into cones and carefully peel them off.
  Meanwhile, knead the Picandou cheese and pour into a piping bag.
- Line the inside of the sugar paste cones with the kneaded cheese.
- Finally, decorate your little cones with the white sugar paste to make Christmas bonnets.

? Tips and Ideas: For an even sweeter touch, use our Honey Fig Picandou to stuff the bonnets!

