

# Délice d'Argental with pine and chestnut cream



## Informations

People : 4

Preparation : 20 min.

## Ingredients

- 1 Délice d'Argental
- 1 jar of Isigny Spécialité Laitière au Fromage Blanc
- 50 ml pine liqueur
- 7 candied chestnuts

## Preparation steps

- In a bowl, mix the Isigny cream cheese with the pine liqueur.
- Set aside one fifth of the mixture.
- Crush 3 candied chestnuts and fold into the rest of the cream cheese and liqueur mixture.

- Slice the Délice d'Argental horizontally into 3 even layers and spread with the pine and chestnut cream cheese. Stack everything.
- Place the remaining cream cheese liqueur in a piping bag and decorate the top of the cheese. To finish, arrange the remaining whole candied chestnuts.

? **Tips and Ideas:** For this recipe, you can add the liqueur of your choice or a fruit coulis for a non-alcoholic version.



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