

# Petit Grès d'Alsace with lychee tartar and rose aroma



## Informations

People : 4

## Ingredients

- 2 Petit Grès d'Alsace
- 50 g lychees in syrup
- 30 g rose jelly
- Rose petals

## Preparation steps

1. Cut the drained lychees into small cubes and mix in a bowl with the rose jelly.
2. Using a cheese lyre, slice each Petit Grès d'Alsace cheese horizontally into 2 layers.
3. Garnish half of the cheeses generously with the rose lychee tartar.
4. Put back onto the other half.



5. To finish, decorate with a rose petal and a whole fruit.

? **Tips and Ideas:** Use fruit or wine jelly and decorate the top with fresh fruit.