

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.