

Picandou® with Marmalade

Informations

People : 4

Preparation : 20 min.



Ingredients

- 12 Picandou® Original cheeses
- 20 g crushed hazelnuts
- 1 sprig of rosemary
- 5 cl olive oil
- 3 tablespoons of orange marmalade
- Muffin paper liners

Preparation steps

1. Chop the hazelnuts and rosemary.
2. Mix the olive oil with the orange marmalade. Cover the Picandou® palets with hazelnuts and rosemary, then with the marmalade mixture.
3. Place the Picandou® palets with hazelnuts and rosemary, then with the marmalade mixture.
4. Place the Picandou® cheeses in muffin paper liners for an attractive presentation.

