

# Trompe-l'oeil Strawberry with Picandou

## Informations

People : 1

Preparation : 30 min.



## Ingredients

### For 6 strawberries

- 100 g de Picandou
- 10 g of pistachios
- 2 fresh strawberries
- 2 drops of peppermint essential oil
- 1 red velvet spray (pastry)

## Preparation steps

? Freezer setting time: 2 hours

1. In a 6 cavity strawberry silicone mold, press down a little of the Picandou cheese with a small spatula, leaving a hole in the middle.
2. In a bowl, mix the rest of the Picandou cheese and season with the peppermint oil.
3. Add the crushed pistachios and the fresh strawberries cut into small cubes, making sure to keep the stalks.



4. Complete the filling of the strawberry mold with the seasoned Picandou.
5. Close the mold and **place in the freezer for 2 hours.**?
6. Unmold and spray the strawberries with the red velvet spray. Place a fresh strawberry stalk on the base.
7. Let them come to room temperature before serving.