

Easter eggs with flowery Tomme 8 Blumen & spices



Informations

People : 4

Ingredients

- 300 g 8 Blumen
- 200 g cream (35%)
- Black sesame, wasabi
- Mixed flowers
- Mild paprika
- Chopped hazelnuts
- Freshly ground pepper
- Easter egg moulds

Preparation steps





1. Grate the cheese.
2. Simmer the cream over a low heat in a pan, adding the cheese slowly.
3. Blend with a stick mixer, keeping the temperature below 50°C. Season with a few turns of the pepper mill.
4. Pour into Easter egg moulds. Set aside in a cool place.
5. When set, decorate and coat with the seeds, flowers, spices and chopped nuts.

? **Tip:** For this recipe, any sweet or savoury mixture can be used to coat the eggs (praline, popcorn, gingerbread crumbs, powdered sundried tomatoes, etc.).