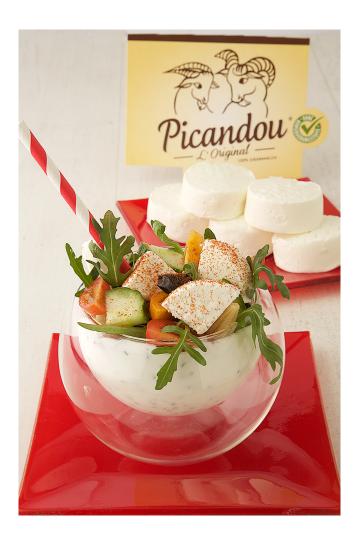


Spicy Picandou smoothie bowl



Informations

People: 4

Ingredients

- 6 Picandou cheeses
- 20 cl plain yoghurt
- ½ cucumber
- 10 g rocket salad
- 4 red cherry tomatoes
- 4 yellow cherry tomatoes4 baby sweetcorn
- 20 g black olives
- 2 cl sherry vinegar
- ½ bunch chives
- Paprika
- Table salt
- Pepper
- Espelette pepper

Preparation steps



- 1. To make the smoothie base, put the yoghurt in a large bowl and season with vinegar, table salt, pepper and a little Espelette pepper.
- 2. Add the washed and scissored chives. Divide equally between serving bowls.
- 3. Prepare garnish. Wash and quarter tomatoes. Slice cucumber and olives into thin rounds.
- 4. When you are ready to serve, pile vegetables and rocket evenly on top of yoghurt mixture and finish with small sections of Picandou.
- 5. Sprinkle with paprika and serve chilled with a straw and a fork.

? **Tip:** You could replace the salad topping with roast veg if you wish. You could also flavour the yoghurt with spices from faraway places.