

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 tomatoes
- 4 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.