



CREAMY SEASONED PECORINO WITH SERRANO
HAM & TRUFFLE SALSA
COUPELLE HAUTE BEETROOT





Preparation

Heat up the cream and milk. Once the mixture is hot, add 3g of Agar Agar and mix over the heat for 2 minutes.

Off the heat, mix the Pecorino cheese and leave the mixture to melt. Once a smooth consistency is obtained, leave the cream to set in the fridge for three hours.

Toast the brioche bread and then break into breadcrumbs.

Once the cream is out of the fridge, whisk it for 3 minutes to make it smoother. Season with salt and pepper.



Serving

Put the cream in a piping bag and place in the bottom of the tartlet. Place a few brioche crumbs, a roulade of serrano, the truffle salsa and a piece of Taleggio cheese. Finish with some fresh herbs.



Ingredients list (for 60 tart shells)

200 ml of cream

200 ml of milk

300 g of Pecorino cheese

200 g of Taleggio cheese

50 ml of truffle salsa

8 slices of serrano ham

1 brioche bread

3 g of Agar Agar

Salt & pepper

Fresh herbs

60 Croc'In Coupelle Haute Beetroot

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