

FENNEL AND FRESH GOAT'S CHEESE



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 small bowl

- ½ fennel bulb - ½ lemon - 1 dash of hazelnut oil - 100 g fresh goat's cheese - 25 g hazelnuts - chives, mint, chervil - Salt and pepper

1. Chop the hazelnuts (6/7 pulses) in the bowl and set aside. Wash the fennel, cut into small pieces and place in the bowl. Pulse a few times, then add the lemon juice, goat's cheese, oil, herbs, salt and pepper.

2. Pulse a further 5/6 times, then scatter with the chopped nuts.

Chef's tip :

Serve with toasted slices of bread.

Patissier Multifunction ■

Micro ■

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