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by Aga Marchewka

Cervelle De Canut (Silk Workers Brain)



Ingredients

250g fromage blanc or fromage frais
2 tablespoons creme fraiche
1 tablespoon white wine vinegar
2 tablespoons olive oil
1 tablespoon chopped fresh tarragon
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh chervil
1 shallot, finely chopped
1 clove garlic, finely chopped
sea salt and black pepper

Preparation

1. Combine the fromage blank, creme fraiche, vinegar and oil.
2. Whisk until smooth.
3. Stir in the herbsm shallot, garlic and seasoning.
4. Chill for 2 to 3 hours before serving.

Cooks Note

Recipe contributed by Aga Marchewka.