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Posted on 26 May 2015  
*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 blanc, creme fraiche, vinegar and oil.
- 2 Whisk until smooth.
- 3 Stir in the herbs, shallot, garlic and seasoning.
- 4 Chill for 2 to 3 hours before serving.

## Cooks Note

Recipe contributed by Aga Marchewka.

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