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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.
