

Blinis of Neufchâtel AOP, tomatoes and chorizo

✓ EASY | ⌚ 20 MIN PREPARATION TIME



INGREDIENTS FOR 4

- 1 Neufchâtel cheese
- 12 Blinis (or 24 mini blinis)
- 1 spoon of double cream
- 1 bunch of chives
- 40 thin slices of mild chorizo
- 16 tomatoes cherries (or 80 confit tomatoes)
- The juice of 1 fresh lemon
- Salad of your choice
- Fresh ground Pepper

PREPARATION

1. Cut the 12 tomatoes cherries in two.
2. Blend the Neufchâtel and the cream with a fork, add finely cut chives, lemon juice, pepper and blend again delicately.
3. Stuff 2 blinis with the mixture.
4. Put in the center 3 half tomatoes cherries and 5 chorizo slices around it.
5. Put the rest of the mixture on blinis and blinis on top of each other (2 by 2)
6. Serve blinis of Neufchâtel with a seasoned green salad with Hazelnuts oil and a drop of cider vinegar.

