

Garden kebabs and Pont l'Evêque cream

✓ EASY | ⌚ 20 MIN PREPARATION TIME



INGREDIENTS FOR 4

- 200g of Pont l'Evêque
- 2 tablespoons of double cream
- 1 bunch of pink radish
- 1 cucumber
- 1 head of broccoli
- 3 carrots
- Small tomatoes

PREPARATION

1. Peel and clean vegetables.
2. Cut cucumber and carrots into thin strips.
3. Skewer vegetables of your choice alternately with pieces of Pont l'Evêque, do it 2 or 3 times.
4. Cut the rest of Pont l'Evêque in small cubes and melt it with cream.
5. Mix Pont l'Evêque and cream to get a smooth sauce, season with pepper.
6. The cream is served cold in a bowl with kebabs.

