

Camembert tapas

✓ EASY | ⌚ 20 MIN PREPARATION TIME



INGREDIENTS FOR 4

- 1 Camembert E.GRAINDORGE
- 100 g of crème fraîche E.GRAINDORGE.
- 6 Slices of smoked ham not too thin.
- 1 small bunch of parsley.
- A few slices of gingerbread (not too sweet), nutmeg and 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.

