

Cheese tree with cranberry baguettine

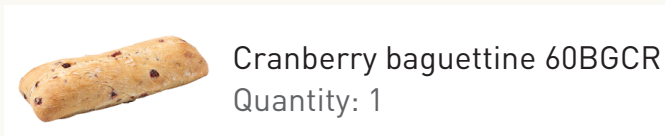
PORTIONS	PREPARATION	COOK TIME
1 tree	10 minutes	0 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Vincent Rodier, Executive Chef



List of ingredients



Cranberry baguettine 60BGCR
Quantity: 1

2 packs Boursin cheese (Cranberry & pepper flavor)

Toasted walnuts, chopped

Your choice of fresh herbs
(to decorate)

1 Carambola fruit

Pomegranate seeds

Preparation steps

STEP 1

In a bowl, mix the cheese and some chopped walnuts. Wet your hands slightly and create a cone with the mixture.

STEP 2

Add some herbs on the outside of the tree and stud the outside with pomegranate seeds, more nuts and slices of the carambola fruit for a festive look.

STEP 3

Serve the cheese tree with toasted slices of Bridor's cranberry baguettine.