

FENNEL BOATS WITH FRESH GOAT'S CHEESE



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 6

- 3/4 bulbs fennel - 1 lemon - 1 and 1/2 tbsp hazelnuts oil - salt and pepper - 5 oz fresh goat's cheese - 1 oz hazelnuts - chives, mint, chervil

1. Chop the hazelnuts (6-7 pulses) in the Mini Bowl and set aside.
2. Wash the fennel, cut into small chunks, put in the Mini Bowl and pulse a few times.
3. Add the lemon juice, goat's cheese, oil, herbs, salt and pepper, and pulse 5-6 times. Scatter with the chopped hazelnuts.

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