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NAZARETH CLASSIC BISCUITS AND APPLE SORBET



Instructions:

- Preheat the oven to 180 °C.
- Mix the Nazareth Classic cheese, panko, pepper, salt and cane sugar
- Spread tablespoonful amounts of this mixture in small rounds of about 5 cm in diameter on greaseproof paper and bake these till they are crisp in a preheated oven at 180°.
- Cut the lemon in half and squeeze the juice into a separate bowl.
- Cut the apples in slices and dip them briefly in the lemon juice.
- Scoop out little balls of the apple sorbet onto a cooled dessert plate. Finish off with the apple slices, cheese biscuits and some lemon zest.

Serves:

4 people

Time to prepare:

35min

Recipe type:

Dessert

Difficulty:

2.5
