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