

# DERBÈS WINES

## Blanc-Manger With Goat Cheese and Green Salad



### Ingredients

(Serves 4)

- 1/2 lb of fresh goat cheese
- 1/4 lb of Roquefort cheese
- 6-3/4 oz of cream (has to be very cold)
- 1-3/4 oz of dry raisins
- 1/4 oz of Agar-Agar
- 1 lb of baby mixed greens
- 1 bunch of chervil
- 1 bunch of chives
- 3-1/2 oz Derbes Chardonnay
- 1 tablespoon of vinegar
- 3 tablespoons of olive oil
- salt and pepper

Whisk the cream to make a chantilly (whipped cream) and put it in the fridge.

Crumb the cheeses in a bowl, add pepper, and mix.

Bring the wine to a boil and add the Agar-Agar. Let it cool off and add to the bowl of cheeses. Delicately add the whipped cream and pour into lightly oiled ramequins. Set up in the fridge for at least 12 hours.

Unmold the Blanc manger (briefly soak the bottom of the ramekins in warm water) onto serving plates 10 minutes before service.

Prepare the salad with the chopped chervil, baby greens, and chives. Salt, pepper, add vinegar & oil mix, and set up in the service plate. Sprinkle with dry raisins.

### Cécile's Notes:

Enjoy with Derbès 2001 Carneros Chardonnay

