

Gorgonzola and walnut mousse with pistachio crisp



Ingredients:

Mousse:

100 g Gorgonzola cheese
100 cc single cream
8 walnuts

Crisp:

1 sheet filo pastry
1 egg yolk
50 g raw pistachios

Preparation:

In a deep bowl, use an electric whisk to beat the chilled cream and room-temperature cheese together until you have a smooth mixture. Chop the walnuts and add them to the mixture, then chill in the fridge. Crisp: spread out the filo pastry and paint with the egg yolk mixed with a few drops of water. Sprinkle over the very finely-chopped pistachios and repeat the operation. Bake in the oven at 200°C for 3-4 minutes. Leave to cool and break the pastry into irregularly-shaped pieces. Serve the mousse and top with a piece of pistachio crisp.